

Twitter						
Tuesday, November 1	12:00:00 PM	Posted	POLITICAL	190	Long live US Viva ! Viva the Italian Americans! This star-studded #NIAFGala2022 celebrated what makes our #Italy simply extraordinary. Thank you @niaforg! #beIT @Expo2030Roma	Tag in video @Palazzo_Chigi @MAZappia @GiorgiaMeloni @mikepompeo @EugenioGiani @M_Fedriga @MariaBartromo @ItalyMFA @ItalyMFA_int
	1:00:00 PM	Posted	SCI/ECON	240	Our #CallForProposals ends tomorrow! @ItalyMFA wants to fund joint research in key areas like sustainable agriculture and resilience to natural disasters. If you're working on a project, don't miss the application window	https://ambwashingtondc.esteri.it/ambasciata_washington/en/sala-stampa/dall_ambasciata/2022/10/italia-stat-uniti-avviso-per-la.html
	2:00:00 PM	Posted	SOCIAL	194	#Italy's ancient highway—the Apian Way—is making a bid for @UNESCO candidacy! Through an ambitious revitalization project, Italy is bringing the "queen of the roads" into the 21st century.	Post as a creative card Agriculture Appian Way 1,2,5,6
Wednesday, November 2	10:00:00 AM	Posted	SCI/ECON	259	"Everything starts from our ability to create beauty." Mario Moretti Polegato, chairman of the premium footwear group @Geox, shares his thoughts on the #Italian ingenuity that influences the world—from fashion to culinary arts to manufacturing. #beIT	As I see IT - Mario Moretti Polegato
	12:00:00 PM	Posted	SOCIAL	256	#Italian contemporary art thrives in the metaverse! You can discover 13 pieces from Rome's @LAGNRoma from anywhere in the world with LoveITDetroit's world-first free virtual experience of modern Italian art. Check it out https://www.loveitdetroit.com/	Composizione, Concetto spaziale, Insidie di guerra, Ragazza TV
	10:00:00 AM	Posted	SOCIAL	282	Shining light on Holocaust survivors' stories is key to ensure we #NeverForget. In Sept, with @cntrprimoleviny, we honored the donation to the @HolocaustMuseum of important records collected by Italian-Jewish US soldier Alessandro Sabbadini in the Allied liberation of #Italy	SABBADINI EMBASSY_SOCIAL
Thursday, November 3	2:00:00 PM	Posted	SCI/ECON	243	Unparalleled craftsmanship. Meticulous attention to detail. Innovative styles. With these qualities, it's no surprise that Italy is the second biggest exporter of apparel in the world! Learn more https://madeinitaly.gov.it/fashion/	Fashion
	8:30:00 AM	Posted	POLITICAL	281	Oggi #4Novembre ricorre il Giorno dell'Unità Nazionale e Giornata delle #ForzeArmate. Anche dagli omaggi al #Militelgno e alle #ForzeArmate @MinisteroDifesa @SM_Difesa @Esercito @ItalianNavy @ItalianAirForce @Carabinieri_.	Italian Armed Forces Day Poster
	10:30:00 AM	Posted	POLITICAL	95	Buon #4Novembre a tutti gli Italiani negli USA! On #4Novembre, the #Italian Armed Forces and National Unity Day, a tribute to our armed forces.	Italian Armed Forces Day Video
Friday, November 4	1:00:00 PM	Posted	SCI/ECON	335	The network of #Italian scientists & scholars in the is back at the Embassy of I Join us on 11/7 for the @issnaf Event 2022, featuring a panel on climate change's impact on food with @beppeevergnini & a chance to meet the 2022 award winners. RSVP: https://www.eventbrite.com/e/issnaf-annual-event-2022-tickets-443129240487	ISSNAF RSVP IMAGE
	10:00:00 AM	Posted	SCI/ECON	200	#Italy is preserving and enhancing history and art to be enjoyed by generations to come! Restoration represents 51% of the Italian cultural industry. Learn more https://madeinitaly.gov.it/culture/	Culture
Monday, November 7	10:45:00 AM	Posted	SCI/ECON	327	Today at 3PM ET, #Italian scientists & scholars gather at the Embassy for @issnaf's 2022 meeting! We'll enjoy a panel led by @beppeevergnini on climate change's impact on food & meet the 2022 award winners. You can join us from anywhere! Watch: https://us06web.zoom.us/join/register/WN_VP2NWJIT3qweQtiPuSfSw	ISSNAF Post
	12:25:00 PM	Posted	SCI/ECON	293	[Thread 1/2] Today is about the scientific community in the I A pioneer, a role model for women in STEM and an outstanding quantum mechanics scientist with a 100% #Italian education: Giulia Galli is the @issnaf Lifetime Achievement Awardee. At 3PM ET, we celebrate her excellent work!	Giulia
	12:50:00 PM	Posted	SCI/ECON	231	[Thread 2/2] To learn about Giulia Galli's amazing career and journey to becoming an @issnaf Lifetime Achievement Award recipient, watch her interview with @vyrill's Barbara Rosali https://www.youtube.com/watch?v=vngz5GyK_g	Thumbnail
	5:30:00 PM	Posted	SCI/ECON	238	[Thread 1/6] At @issnaf's meeting, we celebrated the winners of prestigious awards for early-career researchers in the I The Paola Campese Award was awarded to @Yale's @BianconGiulia, who studies blood cancer with @Halene_Lab.	Giulia Biancon
	5:30:00 PM	Posted	SCI/ECON	191	[Thread 2/6] The Embassy of Italy YI Award was awarded to @TAMU's Salvatore Calabrese, who studies hydrology and ecosystem sustainability in the face of climate change with @lab_calabrese!	Salvatore Calabrese
	5:30:00 PM	Posted	SCI/ECON	190	[Thread 3/6] The YI @INFN_ Bruno Touschek Award was awarded to @Stanford's Claudio Emma, a research scientist at @SLAClab with expertise in particle accelerators and free electron lasers!	Claudio Emma
	5:30:00 PM	Posted	SCI/ECON	222	[Thread 4/6] @SociologyatUCSC's @camillahawth won the RnB4Culture Award! Her book Contesting Race and Citizenship (@CornellPress, 2022) explores citizenship as a piece of the struggle over racial nationalism in #Italy.	Camilla Hawthorne
	5:30:00 PM	Posted	SCI/ECON	184	[Thread 5/6] The Mario Gerla Award was awarded to @Northeastern's Michele Polese. He researches and develops architectures for future cellular networks—5G and beyond—with @wiot_neu.	Michele Polese
	5:30:00 PM	Posted	SCI/ECON	220	[Thread 6/6] Finally, the Franco Strazzabosco Award was awarded to @Princeton's @b_stellato! His research focuses on data-driven computational tools for mathematical optimization, machine learning and optimal control.	Bartolomeo Stellato
	10:00:00 AM	Posted	GLOBAL	178	From the cradle of civilization to a shining example of a modern city designed for modern people, Rome is eternal. As we celebrate #WorldUrbanismDay, learn about @Expo2030Roma	https://www.expo2030roma.org/en/expo-in-rome/
	10:06:00 AM	Posted	SOCIAL	113	[Replying to @SpainInTheUSA] Let's call it #NationalCappuccinoConLecheDay! Rolls right off the tongue	Post as creative card Rome Landscape
Tuesday, November 8	12:00:00 PM	Posted	GLOBAL	208	The cities of Brescia and Bergamo—twin beauties located in northern Italy—are set to be Italy's 2023 Capitals of Culture! Together, the two offer a perfect snapshot of Italy's history, art and beauty.	N/A
	12:00:00 PM	Posted	SCI/ECON	232	With #Italy's high-quality and innovative production of machinery, components and robots, it's no wonder that machinery is its top export! #beIT	Limone Sul Garda Brescia, Bergamo
Wednesday, November 9	2:00:00 PM	Posted	SOCIAL	297	Learn more about #Italian specialties in cutting-edge mechanical technology	https://madeinitaly.gov.it/machinery/
	2:00:00 PM	Posted	SOCIAL	297	The Apian Way has been named one of @NatGeoTravel's top 25 destinations for 2023! @NatGeo's @MauraFriedman and photographer Andrea Frazzetta explored #Italy's 360-mile superhighway, which is officially #BestOfTheWorld. Check it out https://twitter.com/i/status/1586447982043570176/video/1	Post as creative card Italy Machinery Video Autopopulates

					Are you ready to experience the #ItalianTaste during the Week of Italian Cuisine in the US? Get hungry, because #Italy is hosting events all over the country!	
	12:15:00 PM	Posted	SCI/ECON	360	Discover next week's program and find an event near you: https://ambwashingtondc.esteri.it/ambasciata_washington/en/sala-stampa/dall_ambasciata/2022/11/vii-settimana-della-cucina-italiana.html	Italian Cuisine Week 2022 11.9
	1:10:00 PM	Posted	GLOBAL	100	#Italian PM @GiorgiaMeloni with #NATO SG @jensstoltenberg today in Rome #UnitedWithUkraine	Quote Card_Meloni_22.11.10
	2:00:00 PM	Posted	GLOBAL	73	[Retweet: https://twitter.com/jensstoltenberg/status/1590713021332353026]	
	3:00:00 PM	Posted	SCI/ECON	293	The Week of Italian Cuisine in the World is almost here! This year, we're diving into sustainability and innovation in the #ItalianTaste. On 11/14 at 5PM EST, join us and @ypfp for a discussion about how agrifood technology can improve production.	
Thursday, November 10	3:40:00 PM	Posted	SOCIAL	267	RSVP: https://members.ypfp.org/event-5034702	Webinar Promo
	10:00:00 AM	Posted	POLITICAL	158	Giuseppe De Nittis, the Italian Impressionist in Paris, finally arrives in the United States! We had a wonderful time at last night's preview. The first-of-its-kind exhibit showcasing De Nittis's work opens @PhillipsMuseum this Saturday, Nov. 12—don't miss it!	De Nittis 1-4
					Today, we recognize American military veterans for their service and for their dedication to peace and security across the globe. Happy #VeteransDay!	Veterans Day 2022 - Horizontal
					[S3 to post]	
Friday, November 11	2:00:00 PM	Posted	SOCIAL	295	Celebrating upcoming exhibit "An Italian Impressionist in Paris: Giuseppe De Nittis" at Villa Frenze with @PhillipsMuseum and representatives from #Italy's City of Barletta and @RegionePuglia! Excited to discover Paris through De Nittis's Italian sensitivity in a few days!	[placeholder for photos]
Saturday, November 12	12:00:00 PM	Posted	SOCIAL	211	Happy #WineTourismDay! DYK that #Italy's @AntinoriFamily in the Chianti Classico area of Tuscany was named world's best vineyard for 2022? Eight other wineries across Italy were named to the top 100 list.	Antinori Horizontal
					Biotechnology, from proteins and biochips to analytics, plays a crucial role in #Italy's healthcare economy and everyday life. 700 #Italian companies staffed with innovators work in this field!	https://madeinitaly.gov.it/healthcare/
Sunday, November 13	10:00:00 AM	Posted	SCI/ECON	264	Learn more about Italian healthcare and wellness industries	Post as creative card Biotechnology
	10:00:00 AM	Posted	SCI/ECON	232	Tonight at 5PM ET, we're hosting a panel discussion with @ypfp surrounding how innovation and technology in the agrifood sector can sustainably improve food production! #ItalianTaste	
					Register: https://members.ypfp.org/event-5034702	Webinar Promo
	12:00:00 PM	Posted	GLOBAL	373	Buon appetito! This week, we're celebrating the 7th Annual Week of Italian Cuisine in the World with a full menu of ways to explore everything the extraordinary #ItalianTaste has to offer!	
Monday, November 14	5:30:00 PM	Posted	SCI/ECON	182	See the full list of events in the : https://ambwashingtondc.esteri.it/ambasciata_washington/en/sala-stampa/dall_ambasciata/2022/11/vii-settimana-della-cucina-italiana.html	Italian Cuisine Week 2022 11.9
					If you couldn't join us in-person for "Innovation & Technology for Sustainable Food Production," don't worry! You can follow along live here: https://us06web.zoom.us/j/82984610701	WEBINAR PROMO
	10:00:00 AM	Posted	SOCIAL	346	For #Italian Cuisine Week, discover Food Heroes! Follow us throughout the week to learn about five regions representing #ItalianTaste in food sustainability, craftsmanship and quality.	
					Join us at 5PM ET to open the exhibit: https://iicwashington.esteri.it/iic_washington/en/gli_eventi/calendario/2022/11/food-heroes-week-of-the-italian.html	FOOD_HEROES_teaser
Tuesday, November 15	3:00:00 PM	Posted	SCI/ECON	209	As with all things #Italian, meats and cold cuts are held to the highest quality standards, with a focus on sustainability and environmental impact. Learn more about #Italy's agrifood industry via #beIT	https://madeinitaly.gov.it/agrifood/
	3:00:00 PM	Posted	SOCIAL	192	Quality, sustainability, innovation and tradition are at the core of the 5 success stories featured in the photo exhibition "Food Heroes," which opened last night #ItalianTaste #Italy	Post as creative card Parma Ham
	3:45:00 PM	Posted	SCI/ECON	256	Blast off! With the historic launch of #Artemis I, we see #SpaceDiplomacy in real time. #Italy's @ASI_spazio developed the only European cubesat aboard the @NASA_SLS. Next up ... to the moon!	Food Heroes 1-4
Wednesday, November 16	5:00:00 PM	Posted	SOCIAL	267	https://twitter.com/status/1592772202289430528/video/1	Video autopopulates
	10:00:00 AM	Posted	SOCIAL	279	In Friuli, a fifth-generation family of beekeepers produces a unique honey made from the nectar of cherry flowers—food heroes that prioritize sustainability and the natural order in creating the #ItalianTaste. Learn more, thanks to @SlowFoodHQ and @ItalyMFA	FOOD_HEROES_friuli_ENG_1
					Vines have grown on the mountainside of Liguria's Cinque Terre for centuries. Viticulture here must be done manually—a clean form of agriculture with minimal environmental impact contributing to the extraordinary #ItalianTaste. Learn more with @SlowFoodHQ and @ItalyMFA	FOOD_HEROES_liguria_ENG_1
	1:30:00 PM	Posted	SCI/ECON	363	#Italian cutting-edge technology & manufacturing is a catalyst of made-in-America green energy. Global renewables leader @EnelGroup announces the plan to build one of the largest solar photovoltaic (PV) manufacturing facilities in the US. Learn more https://www.enelnorthamerica.com/newsroom/news/search-press/press/2022/11/solar-panel-manufacturing	Link autopopulates
Thursday, November 17	2:30:00 PM	Posted	GLOBAL	256	Rome is a city of firsts ... the first to be home to 1 million people, the first to build highways connecting people and ideas and the first to embrace the global cultural melting pot. Today, discover Rome, Italy's candidate to host the 2030 World Expo!	Expo 2030 Roma
	9:50:00 AM	Posted	SOCIAL	223	"Vittore Carpaccio: Master Storyteller of Renaissance Venice" opens at @ngacd this Sunday! More of #Italy's art and masterpieces are on show in DC, inspiring generations of artists and art lovers in the #USA. Enjoy!	NGA01-04
	10:45:00 AM	Posted	SOCIAL	143	Legendary #ThreeStarsMichelin master chef Bobo Cerea of #DaVittorio at Villa Frenze for a unique #ItalianTaste experience. Grazie Bobo!	FOOD_HEROES_slideshow_1
	2:00:00 PM	Posted	SOCIAL	282	Shepherding is one of the oldest careers in the world. With @SlowFoodHQ and @ItalyMFA, discover a farm in Marche that has revolutionized modern dairy processes by going back to its roots, embracing a circular economy and giving their cheese the quality of true #ItalianTaste.	FOOD_HEROES_marche_ENG_1
	3:10:00 PM	Posted	SCI/ECON	252	#Italian cutting-edge technology for #sustainability is front and center during #PMIDAY2022! Students from @CHECDC met with representatives from Italian SME @Loccioni & our Embassy to learn about innovation benefiting manufacturing processes.	[placeholder for photos]
Friday, November 18	4:00:00 PM	Posted	SOCIAL	167	@thisismaneskin, a true worldwide #Italian sensation! We'll be glued to the TV #Grammys [QT: https://twitter.com/status/1592940722730471424]	N/A
	10:00:00 AM	Posted	SOCIAL	256	#ThreeStarsMichelin master chef Bobo Cerea of #DaVittorio joined the Embassy for an extraordinary, authentic #ItalianTaste experience, organised by IMARK, with proceeds supporting @BGCGW, thanks to the help of Women's Leadership Group. Grazie Bobo!	[placeholder for final video]
	12:00:00 PM	Posted	SOCIAL	260	Mussel farming is not a job ... it's an art. In Puglia, that art is passed down through generations, with an emphasis on protecting the marine environment. This natural oasis is critical to the #ItalianTaste. Learn more with @SlowFoodHQ and @ItalyMFA	FOOD_HEROES_puglia_ENG_1
					https://madeinitaly.gov.it/agrifood/	
Saturday, November 19	2:00:00 PM	Posted	SCI/ECON	223	Baked goods have a long-standing tradition in #Italy, with the diversity of Italy's 20 regions reflected in the many types of bread, cakes and other baked items. #beIT Immerse yourself in Italy's agrifood industry	Post as creative card Focaccia Creative Card
	10:00:00 AM	Posted	SOCIAL	226	Sicily is full of diversity and dichotomies, seen in the vast varieties of dishes and gastronomy linked to family traditions. Check out this truly unique view into the #ItalianTaste, thanks to @SlowFoodHQ and @ItalyMFA.	FOOD_HEROES_sicilia_ENG_1
					https://madeinitaly.gov.it/agrifood/	
	12:00:00 PM	Posted	SCI/ECON	151	#Italy has a diverse array of fruits and vegetables, thanks to the favorable climate and agronomic conditions! #beIT Discover #Italian agrifood	Post as creative card Italian Grapes Creative Card
Sunday, November 20	2:00:00 PM	Posted	SCI/ECON	280	#Italian innovations are combating food waste! Learn about how researchers are working to extend the life of fresh pasta through alternative processes https://www.theguardian.com/food/2022/nov/02/italian-researchers-find-new-recipe-to-extend-life-of-fresh-pasta-by-a-month	Link autopopulates
	11:00:00 AM	Posted	POLITICAL	242	#Italian innovation is writing the next page of environmental sustainability! @Carabinieri_ & @MIT sign an agreement combining environment and forest monitoring and the enhancement of biodiversity.	All. 1 Photo, All. 2 Photo, All. 3 Photo

	2:00:00 PM	Posted	SOCIAL	372	The extraordinary #ItalianTaste is the healthiest Mediterranean diet, a model of sustainability with authentic products, not just Italian-sounding. Through 11/25, save a spot to see "Food Heroes," our exhibit on sustainable, local food processes: https://icwashington.esteri.it/ic_washington/en/gli_eventi/calendario/2022/11/food-heroes-exhibition-reservations.html	Friuli, Liguria, Sicilia
Monday, November 21	4:00:00 PM	Posted	SOCIAL	148	The #AMAs 2022 Favorite Rock Song is #Italian! Congratulazioni, @thisismaneskin! [QT: https://twitter.com/AMAs/status/1594542991351259141]	N/A
	10:00:00 AM	Posted	SCI/ECON	257	"Without talent, no progress is possible." Fondazione Dompe' is now accepting applications for the Rita Levi Montalcini scholarships! Master's or PhD students admitted to an university studying neuroscience or neurobiology should apply by December 31	Post as a creative card Dompe' Foundation
	12:00:00 PM	Posted	SCI/ECON	255	Cultivating the land has always been an expression of a people's bond with their territory. Explore @Expo2030Roma, an opportunity to put the authenticity, passion, and culture found in the #ItalianTaste toward the future of sustainable agriculture	Roma è Agricoltura
Tuesday, November 22	2:00:00 PM	Posted	POLITICAL	263	An outstanding #Italian journalist ... keen observer of American politics ... dean of the foreign press corps. The Embassy of Italy honors the life of Marino de Medici https://www.washingtonpost.com/obituaries/2022/11/21/marino-de-medici-italian-journalist-dead/	Link autopopulates
	10:00:00 AM	Posted	SOCIAL	263	Wake up and smell the coffee ... today's #NationalEspressoDay! The process for espresso originated in #Italy over 100 years ago—so, whether you drink yours alone or as a base for a specialty drink, know that you're sipping on a bit of #Italian innovation.	Espresso_Horizontal
	11:15:00 AM	Posted	POLITICAL	155	Our thoughts are with the families and the loved ones of the victims of the shooting in Chesapeake, Virginia. Our heart aches from this senseless violence.	N/A
	1:30:00 PM	Posted	POLITICAL	110	#Italian PM @GiorgiaMeloni, ahead of the International Day for the Elimination of Violence against Women.	Meloni Card with Photo 10.23.22v2
	3:30:00 PM	Posted	SOCIAL	277	Have you stopped by to see "Food Heroes," our exhibition on sustainable, local food processes across Italy? Come visit us at the Embassy through 11/25: https://icwashington.esteri.it/ic_washington/en/gli_eventi/calendario/2022/11/food-heroes-exhibition-reservations.html	Marche, Puglia
Wednesday, November 23	5:30:00 PM	Posted	SCI/ECON	275	#Italian excellence shines on a global stage in the 2022 @top500supercomp list! The Bologna #LeonardoHPC at @EuroHPC_JU and @Cineca1969 ranked No. 4 on the list. The system will be officially inaugurated tomorrow! https://twitter.com/i/status/1591863351378051074/video/1	Video autopopulates
	10:00:00 AM	Posted	SOCIAL	184	Happy Thanksgiving from your friends at the Embassy of #Italy in the United States! We are thankful for the strong bond between our two countries. What are you thankful for?	Italy Thanksgiving _2022_Horizontal
	12:00:00 PM	Posted	SCI/ECON	251	A healthy lifestyle is not about single ingredients or food products, but the diet as a whole! Discover the Mediterranean diet—an authentic and sustainable part of the #ItalianTaste and a deep food culture based on education, awareness and moderation.	22_0363_VII_Set_Cucina_Ita_nel_Mondo_wip_03_UK_SD
Thursday, November 24	2:00:00 PM	Posted	SOCIAL	163	Thank you to our incredible partners, who made our Week of Italian Cuisine possible! You are true supporters of the authentic, extraordinary, unique #ItalianTaste.	Cuisine Sponsors Horizontal
	10:00:00 AM	Posted	GLOBAL	337	On the International Day for the Elimination of Violence against Women, #Italy joins the #OrangeTheWorld @UN_Women campaign to stop the violence. #16Days Read the statement https://www.esteri.it/en/sala_stamp/archivionotizie/comunicati/2022/11/25-novembre-giornata-internazionale-per-leliminazione-della-violenza-contro-le-donne/	Twitter with text https://soundscenefest.org/submit/
Friday, November 25	2:00:00 PM	Posted	SOCIAL	245	What comes "After The End"? @hishhorn wants to know! Proposals are now open for the interactive art festival Sound Scene 2023, and artists from all over the world are encouraged to submit. We'd love to see #Italian artists apply—check it out 70 years after it was painted, #Artemisia Gentileschi's "Allegory of Inclination" (1616) was censored for nudity with added veils. Soon, it will be unveiled again, thanks to #ArtemisiaUpClose, a new project at Florence's #CasaBuonarroti! Learn more https://www.theartnewspaper.com/2022/11/10/artemisia-gentileschi-nude-for-michelangelos-museum-was-censored-a-new-restoration-project-will-reveal-the-original-work	Post as a creative card Sound Scene RFP 2023
	10:00:00 AM	Posted	SCI/ECON	420	"Made in Italy is the DNA of Italy."	Link autopopulates
Saturday, November 26	12:00:00 PM	Posted	SCI/ECON	229	@NerioAlessandri, founder of @Technogym, a global leader in fitness, sports and rehabilitation equipment, discusses the unique beauty and quality that makes Italian innovations distinct.	As I see IT - Nerio Alessandri
	10:00:00 AM	Posted	SCI/ECON	235	When you experience #Italian cuisine, you're tasting authentic products embodying thousands of years of culture, craftsmanship and innovation. Something Italian-sounding products will never bring to your table. #beIT #ItalianTaste	2022 ICE food landscape 60 1920x1080 SAFE https://madeinitaly.gov.it/fashion/
Sunday, November 27	12:00:00 PM	Posted	SCI/ECON	185	#MadeInItaly products are made from the highest quality textiles, sourced with careful attention to detail and tradition. Learn more about #Italy's robust fashion industry via #beIT	Post as a Creative Card Made in Italy Creative Card
	11:00:00 AM	Posted	SOCIAL	244	Our #DigitalDiplomacy event on #GenZDiplomacy sold out in a day but you can still join our livestream with @MonicaRAnders @pewresearch @sophieberen @conversationalist @carmellaboykin @washingtonpost @SandroTomma @racheljanfaza. TODAY 6PM ET!	https://www.youtube.com/watch?v=sUUSord2Tcg Post as creative card DDS2022_slide https://www.youtube.com/watch?v=sUUSord2Tcg
	5:00:00 PM	Posted	SOCIAL	247	We're starting the countdown ... in one hour, we're going LIVE with #GenZDiplomacy. Join us to hear from amazing speakers like @MonicaRAnders @pewresearch @sophieberen @conversationalist @carmellaboykin @washingtonpost @SandroTomma @racheljanfaza	Post as creative card DDS2022_slide
	7:00:00 PM	Posted	SOCIAL	214	"GenZ is among our stakeholders in the foreign policy process ... they want their voices heard, and thus we need to increase our ability to listen." - Amb. @MAZappia on why #GenZDiplomacy is a must-have conversation.	2 Photos
	7:00:00 PM	Posted	SOCIAL	67	[RT: https://twitter.com/BSchwarzenbach/status/1597735799626808833]	N/A
	7:15:00 PM	Posted	SOCIAL	166	"Having a diverse range of places that Gen Z can find the news will help them continue to consume it." - @carmellaboykin on reaching Gen Z effectively. #GenZDiplomacy	1 Photo
	7:15:00 PM	Posted	SOCIAL	173	"The first misconception is that Gen Z don't care ... they're very, very into social issues." - @SandroTomma shares the biggest misconception people have about #GenZDiplomacy.	N/A
	7:15:00 PM	Posted	SOCIAL	171	@sophieberen on #GenZDiplomacy and political engagement: "As these issues determine our generation's future, our generation is showing that they're not an apathetic one."	1 Photo
Tuesday, November 29	7:15:00 PM	Posted	SOCIAL	236	"Teenagers are very engaged, and definitely engaged in things affecting our community ... they're active when it comes to seeking out information." - @MonicaRAnders of @pewresearch on #GenZ's media consumption and literacy. #GenZDiplomacy	N/A
	12:00:00 PM	Posted	SCI/ECON	280	#OTD in 1508, architect Andrea Palladio was born! Creator of the Palladian style, his revival of classical Roman and Greek architecture inspired many—including President Thomas Jefferson, who used Palladio's teachings to design Monticello. Can you spot the similarities?	Villa La Rotonda, Monticello
Wednesday, November 30	2:00:00 PM	Posted	SOCIAL	329	Attention, foodies! For the first time ever, you can sample cuisine featured in the @EUintheUS #EUHolidayCookbook! Join us at @WunderGartenDC for the EU Holiday Food Tour on 12/6 at 5:30 PM to try dishes like our Tortelli di Zucca alla Mantovana! RSVP https://www.eventbrite.com/e/eu-holiday-food-tour-tickets-467815808677	Link autopopulates
Instagram						
	12:00:00 PM	Posted	SOCIAL	FEED	#OTD in 1757, the #Italian sculptor Antonio Canova was born! Often regarded as the greatest Neoclassical sculptor of the late eighteenth and early nineteenth centuries, Canova is known for intricate marble sculptures that take on the appearance of real fabric and real flesh. Earlier this year, along with @icwashington and @awenfilms, we presented "Statuesque," a series of dances choreographed by @marcopelle294 to celebrate the legacy of iconic Italian sculptors on the occasion of the 200th anniversary of Canova's death. Watch @arduino.martina and @marco_agostino, principal dancers from @teatroallascala, as they perform "Orfeo ed Euridice" ("Orpheus and Eurydice"), based on a tale about a prophet who attempted to retrieve his love from the underworld. In 1776, Antonio Canova masterfully sculpted Euridice at the exact moment she extended her hand to Orfeo before she became lost in the underworld forever.	Canova - Cut

Tuesday, November 1	2:00:00 PM	Posted	SOCIAL	FEED	Known as Regina Viarum, or "queen of the roads," the ancient Appian Way once connected diverse territories all across Italy. It was initiated in 312 BCE, but expanded over the centuries until it became a critical strategic route, providing access to ports, military transportation and fast communication. However, as Italy developed, much of the road became buried and hidden. An ambitious revitalization project is now underway, and large parts of the route are being excavated and rediscovered.	
					Now, the ancient superhighway is in the process of a bid for @UNESCO candidacy, with the hopes that heritage protection will enhance the revitalization project, putting slow tourism and sustainable walkways front and center on the world stage! Swipe through to see some sights along the Appian Way	Appian Way 1-5
	10:00:00 AM	Posted	SCI/ECON	FEED	"Everything starts from our ability to create beauty."	
					Mario Moretti Polegato, Chairman of the premium footwear group @geox, shares his thoughts on the #Italian ingenuity that influences the world—from fashion to culinary arts to manufacturing. Innovation starts with the ability to create or optimize something for all people, and Italy offers the perfect combination of creativity, education and beauty to create the best products for all people. #beIT	As I see IT - Mario Moretti Polegato
	10:00:00 AM	Posted	SCI/ECON	STORY	[reshare Mario Moretti Polegato post to story] As part of @officialbe.it's "As I See IT" campaign, @geox Chairman Mario Moretti Polegato discusses Italy's unique ability to create beauty. Watch	N/A
Wednesday, November 2					#Italian contemporary art thrives in the metaverse with @LoveITDetroit! Now you can discover 13 pieces from Rome's @lagallerianazionale from anywhere in the world. Swipe to see a few, and follow the link in our bio to check out the world-first free virtual experience of modern Italian art!	
	12:00:00 PM	Posted	SOCIAL	FEED	1. Piazza d'Italia con statua, Giorgio de Chirico, 1937 2. Autoritratto, Renato Guttuso, 1942 3. La ragazza e lo specchio, Cagnaccio Di San Pietro, 1932 4. Mitologia 3, Mimmo Rotella, 1962	
					#ItalianArt #VirtualArt @ItalyinDetroit @officialbe.it	Detroit 1-4
					Italy and the United States share over 50 sister cities that help build the strong, long-lasting bond between our two countries through shared interests and cultural exchanges. Today, learn about two powerhouses in the automotive racing world, which have been sister cities since 1994: Monza, Italy and Indianapolis, Indiana.	
	2:00:00 PM	Posted	GLOBAL	FEED	Indianapolis and Monza are home to the two oldest active motor speedways in the world, the Autodromo di Monza (home to the renowned Formula 1 Grand Prix of Italy) and Indianapolis Motor Speedway (home to the famous #Indy500), so it was only natural that motorsports brought these two cities together for collaboration! However, the relationship spans well beyond a love for fast cars. Now, the two cities share university students in an exchange program with a focus on critical industries like medicine and urban planning—in addition to motorsports, of course!	Monza Racetrack IG, Indianapolis Motor Speedway IG
Thursday, November 3					#SisterCities #Italy #Monza #Indianapolis #Indiana @indianapolismotorspeedway @italyindetroit	
					Shining light on Holocaust survivors' stories is key to ensure we #NeverForget.	
	10:00:00 AM	Posted	SOCIAL	FEED	In September, together with @centroprimoleviny, we honored the Sabbadini family and their donation to @holocaustmuseum of important records collected by Italian-Jewish Alessandro Sabbadini, who fled to the United States in 1939 following the promulgation of the racial laws. He was enlisted in the US army, and participated in the Allied landing at Anzio as part of the intelligence unit. He also witnessed the liberation of Rome, the Allies' advance up the Italian peninsula, and their interaction with the Italian Resistance.	SABBADINI EMBASSY_SOCIAL
					The historical documents, photographs, artifacts and oral history records are a critical contribution to the collection of record of the Holocaust.	
					Fire up your time machine! Today's @unescoworldheritage site takes us all the way back to prehistoric times.	
Friday, November 4					The Prehistoric Pile Dwellings around the Alps consist of 111 settlements with prehistoric pile dwellings—also known as a stilt houses—built from around 5000 to 500 BCE near sources of water like lakes, rivers or wetlands. Through these pile-dwellings, we're able to gain knowledge on some of the construction techniques, trade routes and domestic lives of prehistoric cultural groups in the Alps.	
	4:00:00 PM	Posted	GLOBAL	FEED	In addition to Italy, this UNESCO site spans 5 countries—Austria, France, Germany, Slovenia and Switzerland—who work together to protect the historic settlements so we can continue to learn from the past for years to come!	
					#UNESCO #Italy #Prehistoric	Feed 1-3
	4:00:00 PM	Posted	GLOBAL	STORY	[insert creative]	Story 1
	4:00:00 PM	Posted	GLOBAL	STORY	[insert creative]	Story 2
Saturday, November 5					[insert quiz sticker] Where were the pile dwellings built?	
	4:00:00 PM	Posted	GLOBAL	STORY	a) Under trees b) Near sources of water (correct) c) On the mountain peaks	Story 3
	4:00:00 PM	Posted	GLOBAL	STORY	Learn more about this prehistoric @unescoworldheritage site [share post to story]	N/A
	8:30:00 AM	Posted	POLITICAL	FEED	Oggi #4Novembre ricorre il Giorno dell'Unità Nazionale e Giornata delle #ForzeArmate. Anche dagli l'omaggio al #Militelgnoto e alle #ForzeArmate @ministerodifensa_official @esercitoitaliano @marinamilitareofficial @aeronautica.militare @armadecarabinieri.	Italian Armed Forces Day Poster
	10:30:00 AM	Posted	POLITICAL	FEED	Buon #4Novembre a tutti gli Italiani negli USA! On #4Novembre, the #Italian Armed Forces and National Unity Day, a tribute to our armed forces.	Italian Armed Forces Day Video
Sunday, November 6					At the start of November, we're entering one of the best times of year to go outside, "leaf peep" and explore the vibrant colors of fall. Today, take a look at Calabria's Sila National Park—a perfect place for hiking, spotting the unique flora and fauna of Italy and visiting museums. The symbol of this park is the Silano pine, but maple, poplar, beech and chestnut trees also abound, creating some spectacular fall foliage views!	
	12:00:00 PM	Posted	SOCIAL	FEED	: Lake Cecita in Sila National Park #FallFoliage #Italy #Calabria #SilaNationalPark	Sila National Park IG
					From the cradle of civilization to a shining example of a modern city designed for modern people, Rome is eternal. The Eternal City's candidacy to host the 2030 World Expo focuses on regeneration, inclusion and innovation—all critical elements for the future of urban planning and development.	
	10:00:00 AM	Posted	GLOBAL	FEED	To celebrate #WorldUrbanismDay, follow the link in our bio to learn more about @expo2030_roma.	Rome IG
	12:00:00 PM	Posted	SOCIAL	FEED	Brescia and Bergamo—twin cities located in northern Italy—are set to be Italy's 2023 Capitals of Culture! With Brescia's stunning Roman remains and Bergamo's Renaissance art and architecture, the two offer a perfect snapshot of Italy's history, art and beauty. Have you had the opportunity to visit these two beauties?	Brescia IG, Bergamo IG
Tuesday, November 8					Italy and the US share over 50 sister cities that work together to take advantage of the strong bond between our two countries. Today, learn about the newest sister city agreements!	
					Last month, the city of Pompano Beach, Florida added two new Italian towns to its partnership program—Sorrento and Ercolano! These towns join a third Italian town, coastal Termoli, which already existed as a partner. That's a whole lot of Italy!	
					These towns have many things in common—from their southern, warm location to their economic and cultural goals. The new agreements were initiated through a shared mission of expanding economic development, tourism, education and cultural exchanges.	
	2:00:00 PM	Posted	GLOBAL	FEED	#SisterCities #Italy #Florida #PompanoBeach #Ercolano #Sorrento #Termoli	Sorrento IG, Ercolano IG, Termoli IG, Pompano Beach IG

					We love seeing Italian authors included on @newyorkermag's "The Best Books of 2022" list! The list includes: Betrothed by Alessandro Manzoni A Sister's Story by @donatelladi Pietra The Hummingbird by Sandro Veronesi Strangers I Know by Claudia Durastanti The Women I Love by @fzzzpac Some of Them Will Carry Me by Italian-American Giada Scodellaro	
	1:00:00 PM	Posted	SOCIAL	FEED	During #SLIM22, @iicnewyork welcomed Michael Moore, who translated Alessandro Manzoni's Betrothed from Italian to English, and journalist @gianniriotta for a presentation about the translation!	The Betrothed IIC NY
Wednesday, November 9	2:00:00 PM	Posted	SOCIAL	FEED	The Appian Way is officially #BestOfTheWorld—it's been named one of @natgeotravel's top 25 destinations for 2023! #Italy's 360-mile superhighway is being recognized as one of the top 5 destinations to for travellers to experience rich culture and history.	
					Another cultural destination recognized by @natgeo is Charleston, South Carolina. Charleston is home to @spoletofestivalusa, which is an American counterpart to Italy's @festivaldispoletol	Sunset on the Appian Way
					"#MadeInItaly is the DNA of Italy."	
	10:00:00 AM	Posted	SCI/ECON	FEED	@nerioalessandri, founder of @technogym, a global leader in fitness, sports and rehabilitation equipment, discusses the beauty and quality that makes Italian products and innovations distinct. #beIT	As I see IT - Nerio Alessandri
	10:00:00 AM	Posted	SCI/ECON	STORY	[reshare Nerio Alessandri post to story]	
					As part of @officialbe.it's "As I See IT" campaign, @technogym Founder @nerioalessandri talks about the unique qualities of #MadeInItaly. Watch	N/A
					Are you ready for the Week of Italian Cuisine in the US? Get hungry, because #Italy is hosting events all over the country from November 14-20! Follow the link in our bio to discover next week's program and find an event near you.	
	12:20:00 PM	Posted	SCI/ECON	FEED	#ItalianTaste	Italian Cuisine Week 2022 11.9 (Instagram Post (Square))
Thursday, November 10	3:45:00 PM	Posted	SOCIAL	FEED	Giuseppe De Nittis, the Italian Impressionist in Paris, finally arrives in the United States! We had a wonderful time at last night's preview, celebrating this unprecedented exhibit showcasing De Nittis's work and an outstanding example of cooperation between Italian and American cultural institutions with @iicwashington, @philipscollection, @comuneditabarietta_official, @regionepuglia, @mic_italia, Pinacoteca De Nittis.	
	10:00:00 AM	Posted	POLITICAL	FEED	An Italian Impressionist in Paris: Giuseppe De Nittis opens at The Phillips Collection this Saturday, November 12. Don't miss your opportunity to see some of De Nittis' most iconic works for the first time in the US!	De Nittis IG, FB 5-9
					Today, we recognize American military veterans for their service and for their dedication to peace and security across the globe. We wish you all a happy #VeteransDay!	Veterans Day Instagram
Friday, November 11	2:00:00 PM	Posted	SOCIAL	FEED	[S3 to post] Celebrating upcoming exhibit "An Italian Impressionist in Paris: Giuseppe De Nittis" at Villa Firenze with @Philipscollection and representatives from #Italy's @comuneditabarietta_official and @regionepuglia! The exhibition opens on Nov. 12, and you will be able to discover the innovative Italian artist born in the beautiful Barietta! His works depicted the life and history of Paris in the late 19th century and inspired many artists, from his impressionist friends Degas, Manet and Caillebotte to Americans such as John Singer Sargent and Frederick Childe Hassam.	https://we.ill-t-QZAbz4r4oR
	12:00:00 PM	Posted	SOCIAL	FEED	Happy #WineTourismDay! Wine-making in Italy is based on long-lasting tradition, beautiful views and Italian ingenuity. Did you know that #Italy's @marchesiantinori in the Chianti Classico area of Tuscany was named world's best vineyard for 2022 by @worldsbestvineyards? The Antinori family has been sharing their passion of wine for 26 generations!	Antinori 1-3
					It may be November, but it's never a bad time to take a dip off the Ligurian coast! The area spanning from Portovenere and Cinque Terre—including the nearby islands of Palmaria, Tino and Tinetto—encapsulates a millennium of human development, uniquely Italian beauty and a reflection of truly innovative urban planning.	
					Though coastal Italian towns may sound idyllic, this 10 mile landscape can also be described as jagged ... steep ... dangerous. It was once impossible to access this part of Italy from land due to the difficult terrain—but that all changed in the 1870s, when the Genoa-La Spezia railway was built. However, long before the construction of the railway, Italians innovated, using stone-wall terraces, cultivation that operated vertically rather than horizontally and an approach to cooperative gardening that helped ensure that produce would grow. Local communities lived in compact settlements, adapted to the difficult environment and lived sustainably.	
					Now, Portovenere, Cinque Terre and the nearby islands are protected under a @unescoworldheritage site, established in 1997. In Cinque Terre, visitors can find villages from the Middle Ages, a fortified city center and homes built into the rock. Portovenere was a rich commercial hub in the Roman times, thanks to its access to the sea. Lastly, the islands hold both remains of early monastic establishments and natural beauty protected for generations to come. This UNESCO site holds both beauty and a testament to perseverance, sustainable living and innovation.	
	4:00:00 PM	Posted	GLOBAL	FEED	#UNESCO #Portovenere #CinqueTerre #Italy	FEED 1-4
	4:00:00 PM	Posted	GLOBAL	STORY	[Insert creative]	STORY 1
	4:00:00 PM	Posted	GLOBAL	STORY	[Insert creative]	STORY 2
	4:00:00 PM	Posted	GLOBAL	STORY	[Insert creative]	STORY 3
					Ancient people living in the region...	
					[insert quiz sticker] ... adapted to the difficult terrain by:	
	4:00:00 PM	Posted	GLOBAL	STORY	a) cultivating food as a community b) building new types of boats c) living in compact settlements d) both A + C (correct)	STORY 4
	4:00:00 PM	Posted	GLOBAL	STORY	[Insert creative]	STORY 5
Saturday, November 12	4:00:00 PM	Posted	GLOBAL	STORY	[share post to story] Learn more about this @unescoworldheritage site!	N/A
					Buon appetito! This week, we're celebrating the 7th Annual Week of Italian Cuisine in the World with a full menu of ways to explore all the gastronomic excellence Italy has to offer.	
	12:00:00 PM	Posted	GLOBAL	FEED	This year, we're focusing on "Conviviality, Sustainability and Innovation: the ingredients of Italian cuisine for people's health and the protection of the planet." Follow the link in our bio to see all the Embassy, consular network, governmental and commercial partner events showcasing the best of #ItalianTaste!	Italian Cuisine Week 2022 11.9 (Instagram Post (Square))
					Beekeeping has been practiced by humans all over the world for thousands of years. In Abruzzo, nomadic beekeeping is practiced by moving hives from one natural area to another! The pollination is critical to ensuring continued biodiversity—a key part of the #ItalianTaste, as well as gastronomy worldwide.	
	2:00:00 PM	Posted	SOCIAL	FEED	Learn about the practice of nomadic beekeeping, the honey (miele) it produces and how to add it to a delicious #Italian dessert—like coperchiole noci e miele—with @unisg_official and @italymfa!	1MAECI_abruzzo_miele_ENG
Monday, November 14	4:40:00 PM	Posted	SCI/ECON	FEED	Ambassador Zappia joined the @nova_mba_official conference to discuss the huge potential of Italy's 2.0 economy and the strong partnership with the US in the digital disruption era and towards net zero. The conference titled "Bounce Back Better" featured #Italian entrepreneurs, corporate executives and institutional representatives for a 3-day program of insightful discussions and community building between current and future leaders. Thanks to the NOVA team and two outstanding women co-chairs @ariorocchia @francescasantucci for such a timely and insightful conference @columbia_biz.	1-3

	10:00:00 AM	Posted	SOCIAL	FEED	For the 7th Annual Week of Italian Cuisine in the World, discover Food Heroes, an initiative launched by @italymfa and @slowfood_international to highlight five regions representing the #ItalianTaste in food sustainability, craftsmanship and quality through the slow food movement.	FOOD_HEROES_teaser
	12:00:00 PM	Posted	SOCIAL	FEED	Use the link in our bio to RSVP to join us and @icwashington at the Embassy at 5PM ET to open the exhibit, and follow us throughout the week to learn more about the regions! Mortadella is one of the best-known and most appreciated #Italian cured meats in the world—a truly visible example of the #ItalianTaste. Learn more about this delicacy and how to best apply it to a delicious, authentic tortellino with @unisg_official and @italymfa!	5MAECI_emiliaromagna_mortadella_ENG
	2:00:00 PM	Posted	SOCIAL	FEED	Italian rice?? Wasn't Italy only about pasta? Actually, for much of history, most of Italy has focused on rice. Today, for the Week of Italian Cuisine in the World, follow along with @unisg_official and @italymfa to learn about the history of Italian rice and its value in Veneto.	20MAECI_veneto_riso_ENG
					Quality, sustainability, innovation and tradition are at the core of the 5 success stories featured in the exhibition "Food Heroes" opening tonight	
Tuesday, November 15	6:45:00 PM	Posted	SOCIAL	FEED	#Italy's lively agrifood sector has a strong tradition of environmental consciousness, demonstrated by each of the territories and their unique cuisine and heritage. Through the photographs by Daniele Testa, the exhibition presents stories emblematic of the #ItalianTaste and highlights the deep relationship between territory and produce and its role in preserving biodiversity.	Food Heroes 1-5
Wednesday, November 16					In Friuli, a fifth-generation family of beekeepers produces a unique honey made from the nectar of cherry flowers—food heroes that prioritize sustainability and the natural order in creating the #ItalianTaste.	
	10:00:00 AM	Posted	SOCIAL	FEED	As part of the 7th Annual Week of Italian Cuisine in the World, we presented Food Heroes with @icwashington, @italymfa and @slowfood_international. Follow us throughout the week for more spotlights on five regions representing Italy's successes in food sustainability, craftsmanship and quality!	Food_Heroes_friuli_ENG
	12:00:00 PM	Posted	SOCIAL	FEED	The white chicken of Saluzzo is perfect for a stew or a rich, fresh salad. Learn about it here, in collaboration with @unisg_official and @italymfa. Traditional, free-moving breeds of chickens—like those used in the #ItalianTaste—are also rugged and suited for difficult climates!	12MAECI_piemonte_gallina_ENG
	2:00:00 PM	Posted	GLOBAL	FEED	Rome is a city of firsts: the first to be home to one million people, the first to build highways connecting people and ideas and the first to embrace the global cultural melting pot. Today, discover Rome, Italy's candidate to host the 2030 World Expo!	Expo 2030 Roma
Thursday, November 17					@expo2030_roma #CantWaitForExpo2030Roma	
	10:00:00 AM	Posted	SOCIAL	FEED	In the Cinque Terre off the Ligurian coast, vines have grown on the mountainside for thousands of years. This kind of viticulture can only be done manually—a clean form of agriculture with minimal environmental impact that contributes to the extraordinary #ItalianTaste.	
					As part of the 7th Annual Week of Italian Cuisine in the World, we presented Food Heroes with @icwashington, @italymfa and @slowfood_international. Continue following along throughout the week as we spotlight more regions representing Italy's successes in food sustainability, craftsmanship and quality!	FOOD_HEROES_liguria_ENG
	12:00:00 PM	Posted	GLOBAL	FEED	Italy and the United States share over 50 sister cities that promote a strong friendship between our two countries. Today, learn about the educational bond between Perugia, Italy and Grand Rapids, Michigan!	Perugia IG, Grand Rapids IG
Friday, November 18	2:00:00 PM	Posted	SOCIAL	FEED	Perugia and Grand Rapids have been sister cities since 1993. The two share a bond through music—Perugia's La Maggiore Music Academy and the Grand Rapids-based St. Cecilia Music Center exchange students each year, hosting those studying piano, violin and cello. Additionally, scholarships are available for college students in all disciplines from each city to study abroad.	
					#SisterCities #Italy #Michigan #Perugia #GrandRapids	
					Legumes are at the forefront of the #ItalianTaste—a long-lasting, nutritious source of protein and carbohydrates. Now, thanks to a turn toward environmental impact and a reduction of animal consumption, they are more important than ever. Along with @unisg_official and @italymfa, learn about delicate Tuscan red beans—fagioli! □	16MAECI_toscana_fagioli
	2:00:00 PM	Posted	SOCIAL	FEED	"Vittore Carpaccio: Master Storyteller of Renaissance Venice" opens at @ngadc this Sunday! More of Italy's art and masterpieces are on show in DC, inspiring generations of artists and art lovers in the #USA.	https://we.tl/t-yVK45d5Zml
Saturday, November 19	9:45:00 AM	Posted	SOCIAL	FEED	Vittore Carpaccio continues to spark interest—even among Venetians—for the fascinating diversity in which he represented 15th-century multiethnic Venice. Starting November 20, you can immerse yourself in his world! After DC, there will still be a chance to see it in Venice at Palazzo Ducale from March to June 2023. Enjoy!	NGA01-06+NGA12
	10:30:00 AM	Posted	SOCIAL	FEED	#ThreeStarsMichelin master chef Bobo Cerea @davittorioristorante at Villa Firenze for a unique #ItalianTaste experience. Grazie Bobo!	FOOD_HEROES_SLIDESHOW_1_vertical
					Shepherding is one of the oldest careers in the world. In Marche, a family farm revolutionized the modern process of working with dairy by going back to its roots, embracing a circular economy and giving the cheese produced the quality of true #ItalianTaste.	
	2:00:00 PM	Posted	SOCIAL	FEED	We presented Food Heroes with @icwashington, @italymfa and @slowfood_international as part of the 7th Annual Week of Italian Cuisine in the World, featuring five regions representing Italy's successes in food sustainability, craftsmanship and quality!	FOOD_HEROES_marche_ENG
Sunday, November 20	4:00:00 PM	Posted	SOCIAL	FEED	We know the saying "as American as apple pie," but what about cooking with apples using the #ItalianTaste? In Italy, there are approximately 2,000 varieties of apples with unique attributes: crunchy and juicy ... sweet and flowery ... small ... ugly ... round and shiny. Some are better raw, while some are better cooked.	
					In collaboration with @unisg_official and @italymfa, learn about Molise's "spinster" apple, a small, ancient apple perfect for traditional desserts like torta di mele—apple pie!	11MAECI_molise_mele_ENG
	10:00:00 AM	Posted	SOCIAL	FEED	#ThreeStarsMichelin master chef Bobo Cerea @davittorioristorante joined the Embassy for an extraordinary, authentic #ItalianTaste experience, organised by IMARK, with proceeds supporting @BGCGW, thanks to the help of Women's Leadership Group. Grazie Bobo!	[placeholder for final video]
					Mussel farming is not a job ... it's an art. In Puglia, that art is passed down from generation to generation, with an emphasis on protecting the marine environment. This natural oasis is critical to the #ItalianTaste.	
Monday, November 21	12:00:00 PM	Posted	SOCIAL	FEED	Launched with @icwashington, @italymfa and @slowfood_international as part of the 7th Annual Week of Italian Cuisine in the World, Food Heroes features five regions representing Italy's successes in food sustainability, craftsmanship and quality.	FOOD_HEROES_puglia_ENG
					Up in the Alps, huts and pastures have long been the main production areas for the mountains—including the production of cheeses that benefit from the mountain air and nearby herbs and plants. Alongside @unisg_official and @italymfa, learn about the history and complex production process of delicious formaggio—and how to add it into the perfect ravioli!	
	2:00:00 PM	Posted	SOCIAL	FEED	We've spent the week spotlighting Food Heroes, launched with @icwashington, @italymfa and @slowfood_international as part of the 7th Annual Week of Italian Cuisine in the World. Lastly, discover Sicily. The diversity and dichotomies of Sicily are seen in the vast varieties of dishes and gastronomy linked to family traditions—a truly unique view into the #ItalianTaste.	17MAECI_trentino_formaggio_ENG
					Mont Blanc, the highest peak in Italy, located in Valle d'Aosta, is a mountaineering paradise and key part of the #ItalianTaste. Today, in collaboration with @unisg_official and @italymfa, learn about a gastronomic delicacy of the Valle d'Aosta—fontina. When melted, fontina creates fondue ... a delicious, creamy dish that invokes the feeling of a snowy evening in the Valle d'Aosta.	FOOD_HEROES_sicilia_ENG
Tuesday, November 22	12:00:00 PM	Posted	SOCIAL	FEED	We hope you're ready to stop and smell the flowers, because we're about to explore the world's oldest existing botanical garden! Located in Padua, the Orto Botanico has been built up over time from its original design in 1545, and it's now home to two very important collections:	19MAECI_valledaosta_fontina_ENG
					A library with more than 50,000 important historical volumes and manuscripts The second most extensive herbarium in Italy, featuring over 6,000 species of plants	
					Inscribed as a @UNESCO site in 1997, the Botanical Garden of Padua continues to help us form a deeper understanding of the relationship between nature and culture.	
	2:00:00 PM	Posted	GLOBAL	FEED	#UNESCO #Padua #BotanicalGarden	Feed 1-4
Wednesday, November 23	2:00:00 PM	Posted	GLOBAL	STORY	[insert creative]	Story 1
	2:00:00 PM	Posted	GLOBAL	STORY	[insert creative]	Story 2
	2:00:00 PM	Posted	GLOBAL	STORY	[insert creative]	Story 3
	2:00:00 PM	Posted	GLOBAL	STORY	[insert creative]	Story 4

Sunday, November 20					[insert quiz sticker] Who was the first custodian of the garden? a) Luigi Squalemo (correct) b) Luca Ghini c) Pietro Andrea Mattioli d) Ulisse Aldrovandi		Story 4
	2:00:00 PM	Posted	GLOBAL	STORY			Story 5
	2:00:00 PM	Posted	GLOBAL	STORY	[insert creative] Learn more about the world's oldest existing botanical garden [share post to story]		N/A
	2:00:00 PM	Posted	GLOBAL	STORY			
Monday, November 21	12:00:00 PM	Posted	SOCIAL	FEED	The #ItalianTaste is as diverse as it is delicious. In collaboration with @unisg_official and @italymfa, learn about the traditional process of creating Matera bread—a celebrated sourdough bread that characterizes southern Italy. A symbol of a city reborn, the process of producing Matera bread employs over 100 bakers in the city and has been passed down through generations of families.		2MAECI_basilicata_pane_ENG
	2:00:00 PM	Posted	SOCIAL	FEED	#Italian cuisine means sharing the #ItalianTaste—the healthiest Mediterranean diet, a model of sustainability through authentic products, not those that just sound Italian. Through November 25, you can reserve a time to visit the Embassy and see "Food Heroes," our exhibition on sustainable, local food processes across Italy featuring photographs by Daniele Testa. Follow the link in our bio to save your spot!		Slow Food IG Crop 1-5
	4:00:00 PM	Posted	SOCIAL	STORY	#UnioneItalianaFood #Assollate #AIITA #Alta #Aita The 2022 Favorite Rock Song @amas is #Italian! Congratulazioni @maneskinofficial [share to story: https://www.instagram.com/p/CINPS0nKsuN/]		N/A
	10:00:00 AM	Posted	SOCIAL	FEED	No matter the time of year, #Italy always boasts a wide variety of vegetables. Today, learn about the traditions and rituals surrounding sedano—a tall, fragrant black celery that comprises an essential component of the #ItalianTaste in central Umbria—with @unisg_official and @italymfa!		18MAECI_umbria_sedano_ENG
Tuesday, November 22	12:00:00 PM	Posted	SCI/ECON	FEED	Cultivating the land has always been an expression of a people's bond with their territory, and urban gardens are creating new spaces for togetherness! Explore @expo2030_roma, an opportunity to put the knowledge, passion and authenticity found in the #ItalianTaste toward the future of sustainability in agriculture through technological innovations.		Roma è Agricoltura
	2:00:00 PM	Posted	SOCIAL	FEED	DYK that there was once an Italy without tomatoes? Tomatoes didn't arrive to our beloved country until 1548, and they didn't become a true part of the #ItalianTaste until nearly a century later! Come along with @unisg_official and @italymfa to learn about the preparation of tomato sauce—now a summer ritual in southern Italy—and different varieties of Italian tomatoes.		4MAECI_campania_pomodoro_ENG
	4:00:00 PM	Posted	SOCIAL	FEED	Caciocavallo ("cheese on horseback") can be eaten fresh or aged for several months. Learn about this traditional Italian cheese, its part in the #ItalianTaste and the many possible histories of its unique name with @unisg_official and @italymfa!		3MAECI_calabria_cacciocavallo_ENG
	10:00:00 AM	Posted	SOCIAL	FEED	Wake up and smell the coffee ... today's #NationalEspressoDay! Start your morning with these fun facts about our favorite source of caffeine: 1 "Espresso" is the name of the drink AND the brewing process. 2 A single-shot espresso requires approximately 42 coffee beans. 3 The process for creating espresso originated in #Italy over 100 years ago.		
Wednesday, November 23	1:30:00 PM	Posted	SOCIAL	FEED	Whether you drink your espresso as a standalone drink or as the base of a specialty drink like a latte or cappuccino, know that you're sipping on a bit of #Italian innovation. Spaghetti with clams is a very simple dish, but one that must be prepared carefully to perfectly release the power of its marine flavor with each bite. Today, follow @unisg_official and @italymfa to the Roman coast to discover the tellina tenuis mollusks, which are collected with ancient fishing techniques to prepare the perfect dish for the #ItalianTaste.		Instagram Espresso
	3:30:00 PM	Posted	SOCIAL	FEED	Cheese in Italy means over 500 diverse products that form just one small part of the #ItalianTaste. Discover Lombardy's melt-in-your-mouth authentic stracchino with @unisg_official and @italymfa.		7MAECI_lazio_telline_ENG
	10:00:00 AM	Posted	SOCIAL	FEED	What's the secret to stracchino's creamy, melting properties? Here's a hint—it's in the process for producing the curds! Buona Festa del Ringraziamento! Happy Thanksgiving!		9MAECI_lombardia_stracchino_ENG
	12:00:00 PM	Posted	SCI/ECON	FEED	At the Embassy of Italy, we're extremely thankful for the deep diplomatic and cultural friendship between the United States and Italy. What are you thankful for? As we continue celebrating the VII Week of Italian Cuisine in the World, learn about an extraordinary #Italian cultural heritage in cuisine! The Mediterranean diet is a true health manifesto to inspire a better lifestyle, an authentic and sustainable part of the #ItalianTaste and a deep food culture based on education, awareness and moderation. A healthy lifestyle is not about single ingredients or food products, but the diet as a whole! Thank you to our incredible partners, who made our Week of Italian Cuisine possible! You are true supporters of the authentic, extraordinary, unique #ItalianTaste		Italy Thanksgiving_2022_Instagram
Thursday, November 24	2:00:00 PM	Posted	SOCIAL	FEED	@amazon.it, @lamborghini, @campaniagroup, @ferroronacorp, @fincanteri, IGT, @intesasanpaolo, @leonardo_company, @sanpellegrino_official, @acquapanna, Amplifon, @barilla, @berettaofficial, Bracco, @danieligroup, @enelgroup, @eni, @italairways, @lavazzaofficial, @pirelli, @proseccodoc, US Wind, @dallara_group, @prosciuttodiparma_it, American Italian Food Coalition, Antifosso, #AppenninoFood, @fratelli_beretta, @cadelbosco_official, @eatalygram, @granapadano, IMARK, @mozzarella_dop, @pamigianoreggiano, @slowfood_international, @venchi1878, @veroni_salumi, and @yplp_global.		22_0363_VII_Seti_Cucina_Ita_nel_Mondo_wip_03_UK_SD
	12:00:00 PM	Posted	GLOBAL	FEED	Today we're stepping into @regionefvg to explore Aquileia—the remains of one of the largest and wealthiest cities of the Early Roman Empire. Aquileia was destroyed by Attila the Hun in mid-5th century, and much of the ancient city remains unexcavated under fields. A testament to its wealth, Aquileia's once-magnificent public buildings and private residences now educate us about the lives of early Romans and their experiences living in a port city, with installations, warehouses and quays stretching along the bank of the river. The most striking of the remains is the Patriarchal Basilica—with its stunning mosaics, which played a key role in the evangelization of much of central Europe. Inscribed as a @UNESCO site in 1998, the Archaeological Area of Aquileia still has much to be discovered ... and who knows what we'll learn next?		Cuisine Sponsors Square
	12:00:00 PM	Posted	GLOBAL	FEED	#UNESCO #Italy #Aquileia #RegioneFVG		Feed 1-6
	12:00:00 PM	Posted	GLOBAL	STORY	[insert creative]		Story 1
	12:00:00 PM	Posted	GLOBAL	STORY	[insert creative]		Story 2
	12:00:00 PM	Posted	GLOBAL	STORY	[insert creative]		Story 3
	12:00:00 PM	Posted	GLOBAL	STORY	[insert quiz sticker] Aquileia was located at the head of which sea: a) Adriatic (correct) b) Mediterranean c) Ionian d) Tyrrhenian		Story 4
	12:00:00 PM	Posted	GLOBAL	STORY	[insert creative]		Story 5
	12:00:00 PM	Posted	GLOBAL	STORY	Learn more about this ancient @unesco.worldheritagesite [share post to story]		N/A
	2:00:00 PM	Posted	SOCIAL	FEED	What comes "After The End"? @hirshhorn wants to know! Proposals are now open for the interactive art festival Sound Scene 2023, and artists from all over the world are encouraged to submit. We'd love to see #Italian artists contemplating this evocative prompt.		Sound Scene RFP 2023
	10:00:00 AM	Posted	SOCIAL	FEED	Follow the link in our bio to learn more Saffron, one of the most beloved spices in the #ItalianTaste (and the world!), has countless and sometimes unexpected uses. Come along with @unisg_official and @italymfa to learn how to make fregola, an ancient dish in which Sardinian saffron plays a starring role.		14MAECI_sardegna_zafferano_ENG

Saturday, November 26	12:00:00 PM	Posted	SOCIAL	FEED	In nature, bitterness might indicate that a plant is poisonous. However, the bitter radicchio, a winter vegetable found most commonly in northern Italy, is an exception to this rule—a delicious exception that's key to the #ItalianTaste! In collaboration with @unisg_official and @italymfa, discover how to bring the complex flavors of this red chicory plant to the surface and learn a recipe for the perfect radicchio dish—a simple salad known as lidric cu lis frics.	6MAECI_friuliveneziagiulia_radicchio_ENG
Sunday, November 27	10:00:00 AM	Posted	SCI/ECON	FEED	When you experience authentic #Italian cuisine, you're not simply tasting flavors ... you're tasting thousands of years of culture, craftsmanship and innovation—a major industry! This is something Italian-sounding products will never be able to bring to your table. In 2021 alone, #Italy's agrifood industry welcomed: 6.69 billion euros worth of vegetable exports 5.13 billion euros in turnover from confectionary exports 1.89 billion euros in revenue from cured meat exports	2022 ICE food landscape 60 1920x1080 SAFE
	12:00:00 PM	Posted	SOCIAL	FEED	#beIT #ItalianTaste Let's travel back to the 1500s! Scurvy took the lives of explorers from all nations, and garlic, rich in vitamin C, was one of the solutions. In this century, however, garlic— "aglio"—is used less often to cure vitamin C deficiencies and more often to add delicious flavor to a dish, via the #ItalianTaste. Today, @unisg_official and @italymfa teach us how to make a delicious pesto using aglio di Vessalico, a garlic grown in Liguria.	8MAECI_liguria_algio_ENG
	2:00:00 PM	Posted	SOCIAL	FEED	Let's warm up as autumn turns to winter! The ciccheria is an ancient legume found in Marche, Italy and is perfect for inclusion in a simple soup—zuppa di legumi. Come along with @unisg_official and @italymfa to learn about this important part of the #ItalianTaste, which has been an important source of nourishment in central and southern Italy.	10MAECI_marche_ciccherchia_ENG
Monday, November 28	2:00:00 PM	Posted	SOCIAL	FEED	The #ItalianTaste isn't just about food. Today, learn about blancher beer and how a fragrant arance— orange—grown in Puglia has reinterpreted the traditional Belgian recipe for an Italian audience with @unisg_official and @italymfa.	13MAECI_puglia_arance_ENG
Tuesday, November 29	8:00:00 PM	Posted	SOCIAL	FEED	Watch our discussion on #GenZDiplomacy with leaders in media, business and more. #DigitalDiplomacy	Recording of the live event
Wednesday, November 30	12:00:00 PM	Posted	SCI/ECON	FEED	Not every architect gets a style named after them ... but today, we celebrate the influence of one who did! #OTD in 1508, Andrea Palladio, one of the most skilled #Italian architects of the 16th century, was born in Venice, Italy. His work was so beloved that it became a popular European style: Palladian architecture. The Palladian style revived classical Roman and Greek architecture styles through proportion, symmetry and the use of Doric, Ionic and Corinthian orders. Andrea Palladio's work didn't just inspire European architects, however! If you visit U.S. President Thomas Jefferson's famous Monticello, you'll see a clear homage to Palladio's Villa Rotunda. Jefferson loved Palladio's work, and followed his teachings in "The Four Books of Architecture" to design his home. If you ever head to Charlottesville, Virginia to see Monticello, remember this Italian touch!	Villa La Rotonda, Monticello
	2:00:00 PM	Posted	SOCIAL	FEED	The annual @EUintheUS #EUHolidayCookbook is back and, for the first time, you can sample each delicious dish in one place! We're participating in the first-ever EU Holiday Food Tour at @WunderGartenDC—sure to be a cozy experience complete with a rotating program of performances, decorations, fire pits and more. Follow the link in our bio to RSVP ... don't miss our Tortelli di Zucca alla Mantovana!	EU Holiday Cookbook IG
	Facebook					
Tuesday, November 1	12:00:00 PM	Posted	POLITICAL	FEED	Long live US Viva I Viva the Italian Americans! This weekend's star-studded Gala celebrated our beloved Italy—spotlighting the passion, creativity, heritage, style, innovation and diversity that make our country simply extraordinary. Many thanks to @niiaf.org for a memorable evening. We're already counting down the days until next year!	Add tags: @officialbe.it @ItalyMFA.it @giorgiameloni.paginaufficiale @mikepompeo @eugenioinigiufficiale @massimilianofedriga @MariaBartromo
	2:00:00 PM	Posted	SOCIAL	FEED	Known as Regina Viarum, or "queen of the roads," the ancient Appian Way once connected diverse territories all across Italy. It was initiated in 312 BCE, but expanded over the centuries until it became a critical strategic route, providing access to ports, military transportation and fast communication. However, as Italy developed, much of the road became buried and hidden. An ambitious revitalization project is now underway, and large parts of the route are being excavated and rediscovered.	Appian FB 1-4
	10:00:00 AM	Posted	SCI/ECON	FEED	Now, the ancient superhighway is in the process of a bid for @UNESCO candidacy, with the hopes that heritage protection will enhance the revitalization project, putting slow tourism and sustainable walkways front and center on the world stage! "Everything starts from our ability to create beauty."	
Wednesday, November 2	5:30:00 PM	Posted	SOCIAL	FEED	Mario Moretti Polegato, Chairman of the premium footwear group @GEOX, shares his thoughts on the #Italian ingenuity that influences the world—from fashion to culinary arts to manufacturing. Innovation starts with the ability to create or optimize something for all people, and Italy offers the perfect combination of creativity, education and beauty to create the best products for all people.	As I see IT - Mario Moretti Polegato
	2:00:00 PM	Posted	GLOBAL	FEED	Italy and the United States share over 50 sister cities that help build the strong, long-lasting bond between our two countries through shared interests and cultural exchanges. Today, learn about two powerhouses in the automotive racing world, which have been sister cities since 1994: Monza, Italy and Indianapolis, Indiana. Indianapolis and Monza are home to the two oldest active motor speedways in the world, the @AutodromoNazMonza (home to the renowned Formula 1 Grand Prix of Italy) and @IndianapolisMotorSpeedway (home to the famous Indy 500), so it was only natural that motorsports brought these two cities together for collaboration! However, the relationship spans well beyond a love for fast cars. Now, the two cities share university students in an exchange program with a focus on critical industries like medicine and urban planning—in addition to motorsports, of course!	Monza Racetrack, Indianapolis Motor Speedway
	5:30:00 PM	Posted	SOCIAL	FEED	Italian contemporary art thrives in the metaverse! You can discover 13 pieces from Rome's @LAGNRoma from anywhere in the world with @LoveITDetroit2022, the world-first free virtual experience of modern Italian art, launched by @ItalyinDetroit!	Time is Out of Joint – Galleria Nazionale d'Arte Moderna e Contemporanea
Thursday, November 3	10:00:00 AM	Posted	SOCIAL	FEED	Check it out https://www.loveitdetroit.com/ "Shining light on Holocaust survivors' stories is key to ensure we #NeverForget.	
	4:00:00 PM	Posted	GLOBAL	FEED	In September, together with @centroprimolevi, we honored the Sabbadini family and their donation to @holocaustmuseum of important records collected by Italian-Jewish Alessandro Sabbadini, who fled to the United States in 1939 following the promulgation of the racial laws. He was enlisted in the US army, and participated in the Allied landing at Anzio as part of the intelligence unit. He also witnessed the liberation of Rome, the Allies' advance up the Italian peninsula, and their interaction with the Italian Resistance	SABBADINI_EMBASSY_SOCIAL
	4:00:00 PM	Posted	GLOBAL	FEED	The historical documents, photographs, artifacts and oral history records are a critical contribution to the collection of record of the Holocaust. Fire up your time machine! Today's @UNESCO site takes us all the way back to prehistoric times. The Prehistoric Pile Dwellings around the Alps consist of 111 settlements with prehistoric pile dwellings—also known as a stilt houses—built from around 5000 to 500 BCE near sources of water like lakes, rivers or wetlands. Through these pile-dwellings, we're able to gain knowledge on some of the construction techniques, trade routes and domestic lives of prehistoric cultural groups in the Alps. In addition to Italy, this UNESCO site spans 5 countries—Austria, France, Germany, Slovenia and Switzerland—who work together to protect the historic settlements so we can continue to learn from the past for years to come!	Feed 1-3, Story 3
Friday, November 4	8:30:00 AM	Posted	POLITICAL	FEED	Oggi #4Novembre ricorre il Giorno dell'Unità Nazionale e Giornata delle #ForzeArmate. Anche dagli omaggio al #Militelnoto e alle #ForzeArmate @ministerodifesa, @EsercitoItaliano, @MarinaMilitareOfficialPage, @AeronauticaMilitareOfficialPage e @carabinieri.it.	Italian Armed Forces Day Poster
	10:30:00 AM	Posted	POLITICAL	FEED	Buon #4Novembre a tutti gli Italiani negli USA! On #4Novembre, the #Italian Armed Forces and National Unity Day, a tribute to our armed forces: @ministerodifesa, @EsercitoItaliano, @MarinaMilitareOfficialPage, @AeronauticaMilitareOfficialPage and @carabinieri.it.	Italian Armed Forces Day Video
	1:00:00 PM	Posted	SCI/ECON	FEED	The network of Italian scientists and scholars in the is back at the Embassy of I Join us on November 7th for the Issnaf - Italian Scientists and Scholars in North America Foundation Annual Event 2022, featuring a panel on climate change's impact on food with journalist Beppe Severgnini and a chance to meet the 2022 award winners. RSVP: https://www.eventbrite.com/e/issnaf-annual-event-2022-tickets-443129240487	ISSNAF RSVP IMAGE

Saturday, November 5	12:00:00 PM	Posted	SOCIAL	FEED	At the start of November, we're entering one of the best times of year to go outside, "leaf peep" and explore the vibrant colors of fall. Today, take a look at Calabria's Sila National Park—a perfect place for hiking, spotting the unique flora and fauna of Italy and visiting museums. The symbol of this park is the Silano pine, but maple, poplar, beech and chestnut trees also abound, creating some spectacular fall foliage views. : Lake Cecita in Sila National Park	Sila National Park FB
Monday, November 7	10:00:00 AM	Posted	SCI/ECON	FEED	Today at 3PM ET, Italian scientists and scholars in the United States gather at the Embassy of Italy for @issnaf's Annual Meeting! We'll enjoy a panel led by @beppe.severgnini on climate change's impact on food and meet the 2022 award winners.	ISSNAF Post
	12:25:00 PM	Posted	SCI/ECON	FEED	You can join us from anywhere! Register to stream the live event: https://us06web.zoom.us/webinar/register/WN_VP2NWJtT3qweQtiPuSfSw Today is about the Italian scientific community in the United States! A pioneer, a role model for women in STEM and an outstanding quantum mechanics scientist with a 100% #Italian education: Giulia Gali is the @issnaf Lifetime Achievement Awardee. At 3PM ET, we celebrate her excellent work! https://www.youtube.com/watch?v=ngz5iGyK_g	Link autopopulates
Tuesday, November 8	10:00:00 AM	Posted	GLOBAL	FEED	From the cradle of civilization to a shining example of a modern city designed for modern people, Rome is eternal. The Eternal City's candidacy to host the 2030 World Expo focuses on regeneration, inclusion and innovation—all critical elements for the future of urban planning and development.	Rome FB
	12:00:00 PM	Posted	SOCIAL	FEED	For World Urbanism Day, learn more about @Expo2030Roma: https://www.expo2030roma.org/en/expo-in-rome/ Brescia and Bergamo—twin cities located in northern Italy—are set to be Italy's 2023 Capitals of Culture! With Brescia's stunning Roman remains and Bergamo's Renaissance art and architecture, the two offer a perfect snapshot of Italy's history, art and beauty. Have you had the opportunity to visit these two beauties? If you plan a trip in 2023, here are some can't-miss sights! Brescia The Santa Giulia Museum Complex is one of Europe's most important museums, containing over 12,000 artifacts. You can absolutely get lost in its Roman, Romanesque and Renaissance styles. Brescia is also located next to Lake Garda, Italy's largest lake, which is known for its crystal clear water. Bergamo Built in the Alpine foothills, this ancient and spectacular city is divided between the lower Città Bassa and the higher Città Alta. To get around the city, there are several funiculars available. The best sights can be found by taking the funicular up to Rocca di San Vigilio, where the whole city and beyond are visible from breathtaking panoramic views.	City of Brescia, Limone sul Garda Brescia, Bergamo FB, Bergamo Funicular, View from San Vigilio
					Italy and the US share over 50 sister cities that work together to advantage the strong bond between our two countries. Today, learn about the newest sister city agreements! Last month, the city of Pompano Beach, Florida added two new Italian towns to its partnership program—Sorrento and Ercolano! These towns join a third Italian town, coastal Termoli, which already existed as a partner. That's a whole lot of Italy! These towns have many things in common—from their southern, warm location to their economic and cultural goals. The new agreements were initiated through a shared mission of expanding economic development, tourism, education, and cultural exchanges.	Sorrento FB, Ercolano FB, Termoli IG, Pompano Beach FB
	2:00:00 PM	Posted	GLOBAL	FEED	We love seeing Italian authors in @NewYorker's "The Best Books of 2022" list! The list includes: Betrothed by Alessandro Manzoni A Sister's Story by @donatella.dipietrantonio.officialpage The Hummingbird by Sandro Veronesi Strangers I Know by Claudia Durastanti The Women I Love by Francesco Pacifico Some of Them Will Carry Me by Giada Scodellaro	
Wednesday, November 9	1:00:00 PM	Posted	SOCIAL	FEED	During the Week of the Italian Language in the World, @IICNewYork in New York welcomed Michael Moore, who translated Alessandro Manzoni's Betrothed from Italian to English, and journalist @notta.it for a presentation about the translation!	The Betrothed IIC NY
	2:00:00 PM	Posted	SOCIAL	FEED	Italy's Appian Way has been named one of @natgeotravel's top 25 destinations for 2023! The 360-mile Roman highway is being recognized as one of the top 5 destinations for travellers to experience rich culture and history. Another cultural destination recognized by @natgeo is Charleston, South Carolina. Charleston is home to @SpoletoFestivalUSA, which is an American counterpart to Italy's @festivaldispoletto! "Made in Italy is the DNA of Italy."	Sunset on the Appian Way FB
	10:00:00 AM	Posted	SCI/ECON	FEED	@NerioAlessandri, founder of @TechnogymUSA, a global leader in fitness, sports and rehabilitation equipment, discusses the unique beauty and quality that makes Italian innovations distinct.	As I see IT - Nerio Alessandri
Thursday, November 10	12:20:00 PM	Posted	SCI/ECON	FEED	Are you ready to experience the #ItalianTaste during the Week of Italian Cuisine in the US? Get hungry, because Italy is hosting events all over the country from November 14-20! Discover next week's program and find an event near you: https://ambwashingtondc.esteri.it/ambasciata_washington/en/sala-stampa/dall_ambasciata/2022/11-vi-settimana-della-cucina-italiana.html	Italian Cuisine Week 2022 11.9
	3:00:00 PM	Posted	SCI/ECON	FEED	The 7th Annual Week of Italian Cuisine in the World is almost here! This year, we're diving into the intersections of sustainability, innovation and the #ItalianTaste. On Monday, November 14 at 5PM EST, prepare to join us, @yppHQ and the American Italian Food Coalition for a panel discussion about how technology in the agrifood sector can sustainably improve food production. RSVP: https://members.yppf.org/event-5034702	Webinar Promo
	4:13:00 PM	Posted	SOCIAL	FEED	Giuseppe De Nittis, the Italian Impressionist in Paris, finally arrives in the United States! We had a wonderful time at last night's preview, celebrating this unprecedented exhibit showcasing De Nittis's work and an outstanding example of cooperation between Italian and American cultural institutions with @icwashingtondc, @phillipscollection, @ComunedBarietta, @quieregionepuglia, @ministerodellacultura, Pinacoteca De Nittis and @FondazionePinoPascali. An Italian Impressionist in Paris: Giuseppe De Nittis opens at The Phillips Collection this Saturday, November 12. Don't miss your opportunity to see some of De Nittis's most iconic works for the first time in the US!	De Nittis IG, FB 5-9
	10:00:00 AM	Posted	POLITICAL	FEED	Today, we recognize American military veterans for their service and for their dedication to peace and security across the globe. We wish you all a happy Veterans Day! [S3 to post] Celebrating upcoming exhibit "An Italian Impressionist in Paris: Giuseppe De Nittis" at Villa Frenze with @PhillipsCollection and representatives from #Italy's @ComunedBarietta and @quieregionepuglia! The exhibition opens on Nov. 12, and you will be able to discover the innovative Italian artist born in the beautiful Barietta. His works depicted the life and history of Paris in the late 19th century and inspired many artists, from his impressionist friends Degas, Manet and Caillebotte to Americans such as John Singer Sargent and Frederick Childe Hassam.	[placeholder for photos] https://we.tl/t-QZAbz4r4oR
Friday, November 11	2:30:00 PM	Posted	SOCIAL	FEED	Happy Wine Tourism Day! Wine-making in Italy is based on long-lasting tradition, beautiful views and Italian ingenuity. Did you know that Italy's own @MarchesiAntinori in the Chianti Classico area of Tuscany was named world's best vineyard for 2022 by @wbstvineyards? The Antinori family has been sharing their passion of wine for 26 generations! From a recent excavation with the support of @ministerodellacultura and Comune di San Casciano dei Bagni, 20 bronze Etruscan statues emerged in perfect condition, shedding new light on Italy's transition to the Roman Empire. To quote Professor Jacopo Tabolli, Etruscologist of @Unistrasi and director of the major scientific project that unearthed these artifacts, the find is "A discovery that will rewrite history and on which over 60 experts from all over the world are already at work." Among the archaeologists, a group from 11 Italian and foreign universities and students from all over the world, United States, Cyprus, Ireland and more. Read more from @NBCNews https://www.nbcnews.com/news/world/italy-ancient-etruscan-statues-history-pre-roman-bronze-tuscany-rcna56158	Antinori Horizontal Link autopopulates

Saturday, November 12	4:00:00 PM	Posted	GLOBAL	FEED	<p>It may be November, but it's never a bad time to take a dip off the Ligurian coast! The area spanning from Portovenere and Cinque Terre—including the nearby islands of Palmaria, Tino and Tinetto—encapsulates a millennium of human development, uniquely Italian beauty and a reflection of truly innovative urban planning.</p> <p>Though coastal Italian towns may sound idyllic, this 10 mile landscape can also be described as jagged ... steep ... dangerous. It was once impossible to access this part of Italy from land due to the difficult terrain—but that all changed in the 1870s, when the Genoa-La Spezia railway was built. However, long before the construction of the railway, Italians innovated, using stone-wall terraces, cultivation that operated vertically rather than horizontally and an approach to cooperative gardening that helped ensure that produce would grow. Local communities lived in compact settlements, adapted to the difficult environment and lived sustainably.</p> <p>Now, Portovenere, Cinque Terre and the nearby islands are protected under a @unesco World Heritage site, established in 1997. In Cinque Terre, visitors can find villages from the Middle Ages, a fortified city center and homes built into the rock. Portovenere was a rich commercial hub in the Roman times, thanks to its access to the sea. Lastly, the islands hold both remains of early monastic establishments and natural beauty protected for generations to come. This UNESCO site holds both beauty and a testament to perseverance, sustainable living and innovation.</p>	FB FEED 1.4
	10:00:00 AM	Posted	SCI/ECON	FEED	<p>Are you ready to join us? Tonight at 5PM ET, as part of the 7th Annual Week of Italian Cuisine in the World, we're hosting a panel discussion with @typfHQ surrounding how technology in the agrifood sector can sustainably improve food production!</p> <p>Sustainability is a critical part of the #ItalianTaste. Hear from speakers from both Italy and the United States to learn more about sustainable innovations in the dairy and meat industries.</p> <p>Register: https://members.yfp.org/event-5034702</p>	Webinar Promo
	12:00:00 PM	Posted	GLOBAL	FEED	<p>Buon appetito! This week, we're celebrating the 7th Annual Week of Italian Cuisine in the World with a full menu of ways to explore all the gastronomical excellence Italy has to offer.</p> <p>This year, we're focusing on "Conviviality, Sustainability and Innovation: the ingredients of Italian cuisine for people's health and the protection of the planet." Be sure to check out all the delicious events happening this week across the United States, showcasing the best of #ItalianTaste!</p> <p>https://ambwashingtondc.esteri.it/ambasciata_washington/en/sala-stampa/dall_ambasciata/2022/11/vii-settimana-della-cucina-italiana.html</p>	Italian Cuisine Week 2022 11.9
	2:00:00 PM	Posted	SOCIAL	FEED	<p>The #ItalianTaste is as diverse as it is delicious. In collaboration with @UNISG University of Gastronomic Sciences and @italymfa.it, learn about the traditional process of creating Matera bread—a celebrated sourdough bread that characterizes southern Italy. A symbol of a city reborn, the process of producing Matera bread employs over 100 bakers in the city and has been passed down through generations of families.</p>	2MAECI_basilicata_pane_ENG
Monday, November 14	4:40:00 PM	Posted	SCI/ECON	FEED	<p>Ambassador Zappia joined the @RealNovaMBA conference to discuss the huge potential of Italy's 2.0 economy and the strong partnership with the US in the digital disruption era and towards net zero. The conference titled "Bounce Back Better" featured Italian entrepreneurs, corporate executives and institutional representatives for a 3-day program of insightful discussions and community building between current and future leaders. Thanks to the NOVA team and two outstanding women co-chairs Arianna Roccia and Francesca Santucci for such a timely and insightful conference at the @columbiabusness.</p>	Amb 1-3
	10:00:00 AM	Posted	SOCIAL	FEED	<p>For the 7th Annual Week of Italian Cuisine in the World, discover Food Heroes, an initiative launched by @italymfa.it and @slowfoodinternational to highlight Italy's successes in the slow food industry!</p> <p>Follow us throughout the week to learn about five regions representing the #ItalianTaste in food sustainability, craftsmanship and quality, and join us and the @icwashingtondc at 5PM ET to open the exhibit: https://icwashingtondc.esteri.it/ic_washington/en/gli_eventi/calendario/2022/11/food-heroes-week-of-the-italian.html</p>	FOOD_HEROES_teaser
	12:00:00 PM	Posted	SOCIAL	FEED	<p>Caciocavallo—which translates to "cheese on horseback"—can be eaten fresh or aged for several months. Learn about this traditional Italian cheese, its part in the #ItalianTaste and the many possible histories of its unique name with @UNISG University of Gastronomic Sciences and @italymfa.it!</p>	3MAECI_calabria_cacciocavallo_ENG
	2:00:00 PM	Posted	SOCIAL	FEED	<p>Are you eager to learn more about "Nostalgia," Italy's 2023 Oscars pick for Best International Feature? Director Mario Martone discussed the film, which premiered at this year's @festivaldecannes, during @deadline's Contenders Film: New York event. Check it out https://deadline.com/2022/11/nostalgia-movie-mario-martone-ippolita-di-majo-interview-contenders-new-york-1235164591/</p>	Link autopopulates
	2:45:00 PM	Posted	SOCIAL	FEED	<p>Born in Italy and raised in America: the evolution of Italian-American cuisine explained to a group of U.S. Italian-language students. Thank you to @amryiofficial, @cheffugiudiotaui, @joefarruggiodc and Francesco Marra for telling a true story of #ItalianTaste!</p>	Chefs 1-3
Tuesday, November 15	6:50:00 PM	Posted	SOCIAL	FEED	<p>Quality, sustainability, innovation and tradition are at the core of the 5 success stories featured in the exhibition "Food Heroes" opening tonight</p> <p>#Italy's lively agrifood sector has a strong tradition of environmental consciousness, demonstrated by each of the territories and their unique cuisine and heritage.</p> <p>Through the photographs by Daniele Testa, the exhibition presents stories emblematic of the #ItalianTaste and highlights the deep relationship between territory and produce and its role in preserving biodiversity.</p> <p>In Friuli, a fifth-generation family of beekeepers produces a unique honey made from the nectar of cherry flowers—food heroes that prioritize sustainability and the natural order in creating the #ItalianTaste.</p>	Food Heroes 1-5
	10:00:00 AM	Posted	SOCIAL	FEED	<p>As part of the 7th Annual Week of Italian Cuisine in the World, we presented Food Heroes with the @icwashingtondc, @italymfa.it and @slowfoodinternational. Follow us throughout the week for more spotlights on 5 regions representing Italy's successes in food sustainability, craftsmanship and quality!</p>	FOOD_HEROES_friuli_ENG
	12:00:00 PM	Posted	SOCIAL	FEED	<p>As hard as it is to imagine ... there was once an Italy without tomatoes. In fact, tomatoes did not arrive to our beloved country until 1548, and they didn't become a true part of the #ItalianTaste until nearly a century later! For the Week of Italian Cuisine in the World, come along with @UNISG University of Gastronomic Sciences and @italymfa.it to learn about the preparation of tomato sauce—now a summer ritual in southern Italy—and different varieties of Italian tomatoes.</p>	4MAECI_campania_pomodoro_ENG
Wednesday, November 16	2:00:00 PM	Posted	GLOBAL	FEED	<p>Rome is a city of firsts:</p> <ul style="list-style-type: none"> the first to be home to one million people; the first to build highways connecting people and ideas; the first to embrace the global cultural melting pot. <p>Today, discover @Expo2030Roma!</p> <p>In the Cinque Terre off the Ligurian coast, vines have grown on the mountainside for thousands of years. This kind of viticulture can only be done manually—a clean form of agriculture with minimal environmental impact that contributes to the extraordinary #ItalianTaste.</p>	Expo 2030 Roma
	10:00:00 AM	Posted	SOCIAL	FEED	<p>As part of the 7th Annual Week of Italian Cuisine in the World, we presented Food Heroes with the @icwashingtondc, @italymfa.it and @slowfoodinternational. Continue following along throughout the week as we spotlight more regions representing Italy's successes in food sustainability, craftsmanship and quality!</p>	FOOD_HEROES_liguria_ENG
	12:00:00 PM	Posted	GLOBAL	FEED	<p>Italy and the United States share over 50 sister cities that promote a strong friendship between our two countries. Today, learn about the educational bond between Perugia, Italy and Grand Rapids, Michigan!</p> <p>Perugia and Grand Rapids have been sister cities since 1993. The two share a bond through music—Perugia's La Maggiore Music Academy and the Grand Rapids-based St. Cecilia Music Center exchange students each year, hosting those studying piano, violin and cello. Additionally, scholarships are available for college students in all disciplines from each city to study abroad.</p>	Perugia FB, Grand Rapids FB
Thursday, November 17	2:00:00 PM	Posted	SOCIAL	FEED	<p>There is no Italian season that doesn't guarantee a wide variety of vegetables. Today, learn about the traditions and rituals surrounding sedano—a tall, fragrant black celery that comprises an essential component of the #ItalianTaste in central Umbria—with @UNISG University of Gastronomic Sciences and @italymfa.it!</p> <p>"Vittore Carpaccio: Master Storyteller of Renaissance Venice" opens at @nationalgalleryofart this Sunday! More of Italy's art and masterpieces are on show in DC, inspiring generations of artists and art lovers in the USA.</p>	18MAECI_umbria_sedano_ENG
	9:45:00 AM	Posted	SOCIAL	FEED	<p>Vittore Carpaccio continues to spark interest—even among Venetians—for the fascinating diversity in which he represented 15th-century multiethnic Venice. Starting November 20, you can immerse yourself in his world! After DC, there will still be a chance to see it in Venice at Palazzo Ducale from March to June 2023. Enjoy!</p>	https://we.tl/t-yVK45d5ZmI NGA01-06+NGA12
	10:30:00 AM	Posted	SOCIAL	FEED	<p>#ThreeStarsMichelin master chef Bobo Cerea @davittorioristorante at Villa Firenze for a unique #ItalianTaste experience . Grazie Bobo!</p>	FOOD_HEROES_SLIDESHOW_1

	2:00:00 PM	Posted	SOCIAL	FEED	Shepherding is one of the oldest careers in the world. In Marche, a family farm revolutionized the modern process of working with dairy by going back to its roots, embracing a circular economy and giving the cheese produced the quality of true #ItalianTaste.	FOOD_HEROES_marche_ENG
Friday, November 18	4:00:00 PM	Posted	SOCIAL	FEED	We presented Food Heroes with the @icwashingtondc, @italymfa.it and @slowfoodinternational as part of the 7th Annual Week of Italian Cuisine in the World, featuring five regions representing Italy's successes in food sustainability, craftsmanship and quality!	7MAECI_lazio_telline_ENG
	10:00:00 AM	Posted	SOCIAL	FEED	Spaghetti with clams is a very simple dish, but one that must be prepared carefully to perfectly release the power of its marine flavor with each bite. For the Week of Italian Cuisine in the World, come along with @UNISG.University.of.Gastronomic.Sciences and @italymfa.it to the Roman coast to discover the tellina tenuis mollusks, which are collected with ancient fishing techniques to prepare the perfect dish for the #ItalianTaste.	[placeholder for final video]
	12:00:00 PM	Posted	SOCIAL	FEED	#ThreeStarsMichelin master chef Bobo Cerea of @davintonistorante joined the Embassy for an extraordinary, authentic #ItalianTaste experience, organised by @imarkholdings, with proceeds supporting @BGCWG, thanks to the help of Women's Leadership Group. Grazie Bobo!	FOOD_HEROES_puglia_ENG
	2:00:00 PM	Posted	SOCIAL	FEED	Mussel farming is not a job ... it's an art. In Puglia, that art is passed down from generation to generation, with an emphasis on protecting the marine environment. This natural oasis is critical to the #ItalianTaste.	9MAECI_lombardia_stracchino_ENG
Saturday, November 19	4:00:00 PM	Posted	SOCIAL	FEED	Launched with the @icwashingtondc, @italymfa.it and @slowfoodinternational as part of the 7th Annual Week of Italian Cuisine in the World, Food Heroes features five regions representing Italy's successes in food sustainability, craftsmanship and quality.	Link autopopulates
	10:00:00 AM	Posted	SOCIAL	FEED	Cheese in Italy means over 500 diverse products that form just one small part of the #ItalianTaste. Today, learn about Lombardy's melt-in-your-mouth stracchino with @UNISG.University.of.Gastronomic.Sciences and @italymfa.it.	FOOD_HEROES_sicilia_ENG
	12:00:00 PM	Posted	SOCIAL	FEED	What's the secret to stracchino's creamy, melting properties? Here's a hint—it's in the process for producing the curds!	14MAECI_sardegna_zafferano_ENG
	2:00:00 PM	Posted	GLOBAL	FEED	@maneskinofficial has been nominated for Best New Artist—a true worldwide Italian sensation! We'll be glued to the TV for the @RecordingAcademy in February!	
Sunday, November 20	4:00:00 PM	Posted	SCI/ECON	FEED	https://www.grammy.com/news/best-new-artist-2023-grammy-nominations-65th-grammys-awards	Feed 1-4
	10:00:00 AM	Posted	SOCIAL	FEED	We've spent the week spotlighting Food Heroes, launched with the @icwashingtondc, @italymfa.it and @slowfoodinternational as part of the 7th Annual Week of Italian Cuisine in the World. Lastly, discover Sicily. The diversity and dichotomies of Sicily is seen in the vast varieties of dishes and gastronomy linked to family traditions—a truly unique view into the #ItalianTaste.	Link autopopulates
	11:00:00 AM	Posted	POLITICAL	251	Saffron, one of the most beloved spices in the #ItalianTaste (and the world!), has countless and sometimes unexpected uses. For the end of the Week of Italian Cuisine in the World, come along with @UNISG.University.of.Gastronomic.Sciences and @italymfa.it to learn how to make fregola, an ancient dish in which Sardinian saffron plays a starring role.	17MAECI_trentino_formaggio_ENG
	2:00:00 PM	Posted	SOCIAL	FEED	We hope you're ready to stop and smell the flowers, because we're about to explore the world's oldest existing botanical garden! Located in Padua, the Orto Botanico has been built up over time from its original design in 1545, and it's now home to two very important collections:	All. 1 Photo, All. 2 Photo, All. 3 Photo
	4:00:00 PM	Posted	SOCIAL	FEED	A library with more than 50,000 important historical volumes and manuscripts The second most extensive herbarium in Italy, featuring over 6,000 species of plants	
	10:00:00 AM	Posted	SOCIAL	FEED	Inscribed as a @UNESCO site in 1997, the Botanical Garden of Padua continues to help us form a deeper understanding of the relationship between nature and culture.	
	11:00:00 AM	Posted	SOCIAL	FEED	Italian innovations are combating food waste! Researchers are working to extend the life of fresh pasta through alternative packaging processes. Learn more https://www.theguardian.com/food/2022/nov/02/italian-researchers-find-new-recipe-to-extend-life-of-fresh-pasta-by-a-month	
Monday, November 21	4:00:00 PM	Posted	SOCIAL	FEED	Up in the Alps, mountain air, herbs and plants change the flavor of cheeses! Alongside @UNISG.University.of.Gastronomic.Sciences and @italymfa.it, learn about the history and complex production process of delicious formaggio—and how to add it into the perfect ravioli!	
	2:00:00 PM	Posted	SOCIAL	FEED	Italian innovation is writing the next page of environmental sustainability! @carabinieri.it & @MITnews signed an agreement combining Italian and U.S. research in technology for environment and forest monitoring and the enhancement of biodiversity.	
	4:00:00 PM	Posted	SOCIAL	FEED	The Week of #Italian Cuisine in the World might be over, but we aren't finished sharing the #ItalianTaste—the healthiest Mediterranean diet, a model of sustainability through authentic products, not those that just sound Italian. Through November 25, you can reserve a time to visit the Embassy and see "Food Heroes," our exhibition on sustainable, local food processes across Italy featuring photographs by Daniele Testa, including:	
	10:00:00 AM	Posted	SOCIAL	FEED	Beekeepers in @regione.fvg.it Mussel farmers in @quieregioneapulia Shepherds in @PaginaUfficialeRegioneMarche Winemakers in @EnteRegioneLiguria Slow Food chefs in @regionesiciliana	Friuli, Liguria, Sicilia, Puglia, Marche
	12:00:00 PM	Posted	SOCIAL	FEED	Save your spot: https://icwashingtondc.esteri.it/fic_washington/en/gli_eventi/calendario/2022/11/food-heroes-exhibition-reservations.html	
	2:00:00 PM	Posted	SOCIAL	FEED	Give it up for @maneskinofficial! The 2022 @AMAs Favorite Rock Song is ... Italian! [share: https://www.facebook.com/AMAs/videos/1249736052273062/]	N/A
	10:00:00 AM	Posted	SCI/ECON	FEED	"Without talent, no progress is possible." Fondazione Dompé is now accepting applications for the Rita Levi Montalcini scholarships! Master's or PhD students admitted to an university studying neuroscience or neurobiology should apply by December 31.	Dompé Foundation
	12:00:00 PM	Posted	SCI/ECON	FEED	Apply here: https://script.google.com/macros/s/AKycbzLZkrcix97c2MTY9hhij0A2h0RiP9eNPkfm03nWgt9kCFqmsctCsBMD6KIhseWYmj/exec	Roma è Agricoltura
	2:00:00 PM	Posted	SOCIAL	FEED	Cultivating the land has always been an expression of a people's bond with their territory, and urban gardens are creating new spaces for togetherness! Explore @Expo2030Roma, an opportunity to put the knowledge, passion and authenticity found in the #ItalianTaste toward the future of sustainability in agriculture through technological innovations.	
	4:00:00 PM	Posted	SOCIAL	FEED	Beekeeping has been practiced by humans all over the world for thousands of years. In Abruzzo, nomadic beekeeping is practiced by moving hives from one natural area to another! The pollination is critical to ensuring continued biodiversity—a key part of the #ItalianTaste, as well as gastronomy worldwide.	1MAECI_abruzzo_miele_ENG
Tuesday, November 22	10:00:00 AM	Posted	SOCIAL	FEED	Learn about the practice of nomadic beekeeping, the honey (miele) it produces and how to add it to a delicious Italian dessert—like coperchiole noci e miele—with @UNISG.University.of.Gastronomic.Sciences and @italymfa.it!	
	12:00:00 PM	Posted	SOCIAL	FEED	Legumes are at the forefront of the #ItalianTaste—a long-lasting, nutritious source of protein and carbohydrates. Now, thanks to a turn toward environmental impact and a reduction of animal consumption, they are more important than ever. Along with @UNISG.University.of.Gastronomic.Sciences and @italymfa.it, learn about delicate Tuscan red beans—fagioli! ☐	16MAECI_toscana_fagioli
	2:00:00 PM	Posted	SOCIAL	FEED	Wake up and smell the coffee ... today's National Espresso Day! Start your morning with these fun facts about our favorite source of caffeine:	
	4:00:00 PM	Posted	SOCIAL	FEED	① "Espresso" is the name of the drink AND the brewing process. ② A single-shot espresso requires approximately 42 coffee beans. ③ The process for creating espresso originated in Italy over 100 years ago.	Espresso_Horizontal
	10:00:00 AM	Posted	SOCIAL	FEED	Whether you drink your espresso as a standalone drink or as the base of a specialty drink like a latte or cappuccino, know that you're sipping on a bit of Italian innovation.	
	1:30:00 PM	Posted	SOCIAL	FEED	The white chicken of Saluzzo is perfect for a stew or a rich, fresh salad. Learn about it here, in collaboration with @UNISG.University.of.Gastronomic.Sciences and @italymfa.it. Traditional, free-moving breeds of chickens—like those used in the #ItalianTaste—are rugged and suited for difficult climates!	12MAECI_piemonte_gallina_ENG
	3:30:00 PM	Posted	SOCIAL	FEED	Italian ... rice? But isn't Italy only about pasta? Actually, for much of history, rice has been the more prominent grain in Italy. Today, follow along with @UNISG.University.of.Gastronomic.Sciences and @italymfa.it to learn about the history of Italian rice and its value in Veneto.	20MAECI_veneto_riso_ENG
Wednesday, November 23	5:30:00 PM	Posted	SOCIAL	FEED	Mont Blanc, the highest peak in Italy, located in Valle d'Aosta, is a mountaineering paradise and key part of the #ItalianTaste. Today, in collaboration with @UNISG.University.of.Gastronomic.Sciences and @italymfa.it, learn about a gastronomic delicacy of the Valle d'Aosta—fontina. When melted, fontina creates fondue ... a delicious, creamy dish that invokes the feeling of a snowy evening in the Valle d'Aosta.	19MAECI_valledaosta_fontina_ENG
	10:00:00 AM	Posted	SOCIAL	FEED	Buona Festa del Ringraziamento! Happy Thanksgiving!	
	12:00:00 PM	Posted	SOCIAL	FEED	At the Embassy of Italy, we're extremely thankful for the deep diplomatic and cultural friendship between the United States and Italy. What are you thankful for?	Italy Thanksgiving_2022_Horizontal

	12:00:00 PM	Posted	SCI/ECON	FEED	As we continue celebrating the VII Week of Italian Cuisine in the World, learn about an extraordinary Italian cultural heritage in cuisine! The Mediterranean diet is a true health manifesto to inspire a better lifestyle, an authentic and sustainable part of the #ItalianTaste and a deep food culture based on education, awareness and moderation. A healthy lifestyle is not about single ingredients, but the diet as a whole!	22_0363_VII_Sett_Cucina_Ita_nel_Mondo_wip_03_UK_SD
Thursday, November 24	2:00:00 PM	Posted	SOCIAL	FEED	Thank you to our incredible partners, who made our Week of Italian Cuisine possible! You are true supporters of the authentic, extraordinary, unique #ItalianTaste @amazon.it, @Lamborghini, @CampariGroup, @FerroRocherUSA, Fincantieri, @IGT, @intesasanpaolo, Leonardo, @SanPellegrinoUS, @AcquaPannaUSA, @AmplifonGroup, @BarillaUS, @BERETTAUSA, Bracco, Danieli, @EnelGroup, @Eni, @ITAAirways, @LavazzaUSA, @PirelliUSA, @prosecodocusa, @USWind, @DallaraGroup, @prosciuttoitaliano, American Italian Food Coalition, Anfossa, @appenninofoodtruffles, @fratellibonetti, @CadeiBosco, @esatly, @GranaPadanoUK, @imarkholdings, @mozzarelladibufalacampanadop, @pamigianonoreggiano, @slowfoodinternational, @venichoccolate, @veronisalumi, and @yplpHQ	Cuisine Sponsors Horizontal
	10:00:00 AM	Posted	GLOBAL	FEED	On the International Day for the Elimination of Violence against Women, Italy joins the #OrangeTheWorld @unwomen campaign to stop the violence. #16Days Read the statement: https://www.espressi.it/en/sala_stampa/archivionotizie/comunicati/2022/11/25-novembre-giornata-internazionale-per-eliminazione-della-violenza-contro-le-donne/	Facebook with text
	12:00:00 PM	Posted	GLOBAL	FEED	Today we're stepping into @regione.fvg.it to explore Aquileia—the remains of one of the largest and wealthiest cities of the Early Roman Empire. Aquileia was destroyed by Attila the Hun in mid-5th century, and much of the ancient city remains unexcavated under fields. A testament to its wealth, Aquileia's once-magnificent public buildings and private residences now educate us about the lives of early Romans and their experiences living in a port city, with installations, warehouses and quays stretching along the bank of the river. The most striking of the remains is the Patriarchal Basilica—with its stunning mosaics, which played a key role in the evangelization of much of central Europe.	Feed 1-6
Friday, November 25	2:00:00 PM	Posted	SOCIAL	FEED	Inscribed as a @UNESCO site in 1998, the Archaeological Area of Aquileia still has much to be discovered ... and who knows what we'll learn next? What comes "After The End"? The @hirshhorn wants to know! Proposals are now open for the interactive art festival Sound Scene 2023, and artists from all over the world are encouraged to submit. We'd love to see #Italian artists contemplating this evocative prompt. Learn more: https://soundsceneifest.org/submit/	Sound Scene RFP 2023
	10:00:00 AM	Posted	SCI/ECON	FEED	70 years after it was painted, Italian artist Artemisia Gentileschi's "Allegory of Inclination" (1616) was censored for nudity with added veils. Soon, the original painting will be unveiled again, thanks to "Artemisia UpClose," a new project at @CasaBuonarroti.it! Learn more about this exciting pairing of art history and technology https://www.theartnewspaper.com/2022/11/10/artemisia-gentileschi-nude-for-michelangelos-museum-was-censored-a-new-restoration-project-will-reveal-the-original-work	Link autopopulates
	12:00:00 PM	Posted	SOCIAL	FEED	Mortadella is one of the best-known and most appreciated Italian cured meats in the world—a truly visible example of the #ItalianTaste. Learn more about this delicacy and how to best apply it to a delicious, authentic tortellino with @UNISG.University.of.Gastronomic.Sciences and @italymfa.it!	5MAECI_emiliaromagna_mortadella_ENG
Saturday, November 26	2:00:00 PM	Posted	SOCIAL	FEED	We know the saying "as American as apple pie," but what about cooking with apples using the #ItalianTaste? In Italy, there are approximately 2,000 varieties of apples with unique attributes: crunchy and juicy ... sweet and flowery ... small ... ugly ... round and shiny. Some are better raw, while some are better cooked. In collaboration with @UNISG.University.of.Gastronomic.Sciences and @italymfa.it, learn about Molise's "spinster" apple, a small, ancient apple perfect for being transformed into traditional desserts like torta di mele—apple pie!	11MAECI_molise_mele_ENG
	10:00:00 AM	Posted	SCI/ECON	FEED	When you experience authentic Italian cuisine, you're not simply tasting flavors ... you're tasting thousands of years of culture, craftsmanship and innovation—the #ItalianTaste that dates back to antiquity and continues to inspire gastronomic trends around the world. This is something Italian-sounding products will never be able to bring to your table.	2022 ICE food landscape 60 1920x1080 SAFE
	12:00:00 PM	Posted	SOCIAL	FEED	The #ItalianTaste isn't just about food. Today, learn about blanchette beer and how a fragrant arance— orange—grown in Puglia has reinterpreted the traditional Belgian recipe for an Italian audience with @UNISG.University.of.Gastronomic.Sciences and @italymfa.it.	13MAECI_puglia_arance_ENG
Sunday, November 27	2:00:00 PM	Posted	SOCIAL	FEED	The #ItalianTaste didn't develop in a vacuum ... influences throughout history combined to make it a diverse and delicious gastronomic standard for cuisine worldwide! You can find many references to Arab culture in Sicily, such as almonds (mandorle), which arrived on the island during a period of Islamic influence. Follow along with @UNISG.University.of.Gastronomic.Sciences and @italymfa.it to learn how to use mandorle to create granita, a frozen dessert!	15MAECI_sicilia_mandorla_ENG
Monday, November 28	2:00:00 PM	Posted	SOCIAL	FEED	In nature, bitterness might indicate that a plant is poisonous. However, the bitter radicchio, a winter vegetable found most commonly in northern Italy, is an exception to this rule—a delicious exception that's key to the #ItalianTaste! In collaboration with @UNISG.University.of.Gastronomic.Sciences and @italymfa.it, discover how to bring the complex flavors of this red chicory plant to the surface and learn a recipe for the perfect radicchio dish—a simple salad known as lidric cu lis fricis.	6MAECI_friuliveneziagiulia_radicchio_ENG
Tuesday, November 29	12:00:00 PM	Posted	SOCIAL	FEED	We're starting the countdown ... at 5:30PM ET, we're going LIVE with #GenZDiplomacy. Join us to hear from amazing speakers from @washingtonpost, @statedept, @pewresearch and @theconversationalistofficial! Join us: https://www.youtube.com/watch?v=sUJSord2Tcg	ODS2022_slide
	12:00:00 PM	Posted	SCI/ECON	FEED	Not every architect gets a style named after them ... but today, we celebrate the influence of one who did! On November 30, 1508, Andrea Palladio, one of the most skilled Italian architects of the 16th century, was born in Venice, Italy. His work was so beloved that it became a popular European style: Palladian architecture. The Palladian style revived classical Roman and Greek architecture styles through proportion, symmetry and the use of Doric, Ionic and Corinthian orders. Andrea Palladio's work didn't just inspire European architects, however! If you visit U.S. President Thomas Jefferson's famous Monticello, you'll see a clear homage to Palladio's Villa Rotunda. Jefferson loved Palladio's work, and followed his teachings in "The Four Books of Architecture" to design his home. If you ever head to Charlottesville, Virginia to see Monticello, remember this Italian touch!	Villa La Rotonda FB, Monticello FB
Wednesday, November 30	2:00:00 PM	Posted	SOCIAL	FEED	The annual @EUintheUS Holiday Cookbook is back and, for the first time, you can sample each delicious dish in one place! We're participating in the first-ever EU Holiday Food Tour at DC's Wunder Garden—sure to be a cozy experience complete with a rotating program of performances, decorations, fire pits and more. Don't miss our Tortelli di Zucca alla Mantovana RSVP https://www.eventbrite.com/e/eu-holiday-food-tour-tickets-467815808677	Link autopopulates